



THE F L E E C E

VALENTINE'S DAY MENU £95 FOR TWO

TO START

Sharing Board:

Whipped Chicken Liver Parfait | Tomato & Basil Soup (GF / VE) | Beer Battered Haddock Goujons | Tartare Sauce (GF) | Venison Sausage Rolls | Apple Sauce | Pan Seared Scallops (GF) | Salsa Verde | Toasted Breads & Whipped Butter (VE)

MAIN COURSE

Chateaubriand for Two

Pre- Order Only | Additional £30 Supplement

Served with your choice of two sides & two sauces (GF)

Or choose from:

Grass-Fed Bistro Rump Steak | Herb Marinated Chicken Breast |
Pan Roasted Salmon Fillet | Nut Roast Wellington (VE)

Served with your choice of a side & sauce (GF)

Sides (Extra for £4.50)

Skin on Fries (GF) | Parmesan & Truffle Fries (GF) | Minted New Potatoes (GF) |
House Mix Salad (GF) | Spring Onion Mash (GF) | Coleslaw (GF) |
Chunky Chips (GF) | Roquette & Parmesan Salad (GF) | Buttered Greens (GF)

Sauces (Extra for £3.50)

Peppercorn (GF) | Red Wine Gravy (GF) | Blue Cheese (GF) | Parmesan & Truffle
Cream (GF / VE) | Garlic & Parsley Butter (GF) | Café de Paris Butter (GF)

DESSERT

Sharing Board:

Salted Caramel Gelato (GF) | Mango & Ginger Crème Brûlée (GF) | White
Chocolate Blondie | Apricot Bakewell Tart | Strawberry & Dark Chocolate Cups (GF)

UPGRADE TO £135 FOR TWO

Choose from: Bottle of Champagne or Drinks Package including:

Glass of Prosecco | Glass of House Wine | Cocktail | Limoncello

