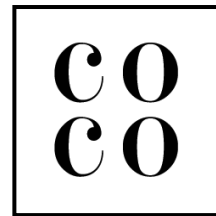


# DATE NIGHT MENU

## Monday-Thursday

3 Courses and a bottle of wine £60.00 per couple



### STARTERS

BROCCOLI SOUP

blue cheese gratin

BURRATTA MOZZARELLA

heirloom tomatoes, balsamic, strawberries, basil oil

HAZELNUT CRUSTED GOATS CHEESE

warm beetroot salad, rocket

PRAWN RISOTTO

saffron, chorizo, chilli, garlic, lemon

CHICKEN LIVER PARFAIT

chutney, toast, salad

LINGUINI of CRAB & PRAWN

chilli, garlic oil, parmesan

TEA SMOKED DUCK

pickled blackberries, cherry vinaigrette, parmesan

SEARED SCALLOPS

crispy pork belly, kimchi cabbage, miso

### MAINS

HAKE

salt cod fritters, aioli, fennel radish salad, broccoli

ROAST CHICKEN

creamy mash, Drew's seasonal vegetables, red wine jus

SALMON

comber potatoes, caesar dressing, samphire, fish velouté

ROAST TURBOT

cavolo nero, creamy mash, samphire, sauce nero

CHARGRILLED LAMB

ricotta stuffed aubergine, olive oil mash

MONKFISH

braised ham hock, barley, fennel, persillade

VEAL

herb gnocchi, mushrooms, roast garlic cream

DUCK BREAST

polenta, broccoli, chestnut mushroom cream

CHARGRILLED SIRLOIN

hand cut chips, feta, chimichurri salsa

### SIDES £3.50

Chips, Garden vegetables, Caesar Salad, Garlic Chips, Mash, Mesclun leaves Parmesan Salad, Sweet Chilli  
Wedges Homemade Breads, olive oil & tapenade £4.50

Some of our products may contain nuts, wheat or other allergens.  
If you have any dietary requirements please inform your server.  
A 10% discretionary service is added to tables of 5 or more.