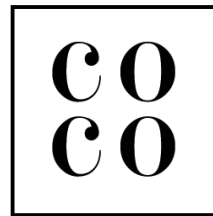


# DATE NIGHT MENU

## Monday-Thursday

3 Courses and a bottle of wine £60.00 per couple



### PEA & MINT SOUP

ham croquette, confit egg yolk, pea shoots

### FRESHLY BAKED GOATS CHEESE PIZZA

red onion, pomegranate, beetroot, organic leaves, honey

### CHARGRILLED COURGETTE

serrano ham, poached egg, salad, remoulade

### FOIE GRAS & CHICKEN LIVER PARFAIT

homemade chutney, toast

### GAME TORTELLINI

lemon, pine nut, sage butter, parmesan

### MUSHROOM BRUSCHETTA

gorgonzola mayonnaise, salad

### SQUID LINGUINI

chilli garlic oil, greens, parmesan

### RISOTTO

seafood, chorizo, saffron, chilli gremolata

### SEARED SCALLOPS & CRISPY DUCK CONFIT

black pudding, watercress, 5 spiced jus

## MAINS

### CHARGRILLED MACKEREL

focaccia, oyster mayo, roast pepper, cucumber

### SEAFOOD BALTI

basmati rice, bhaji, tomato, flat bread

### SEA BASS

parsley mashed potato, Drew's vegetables, shrimp & squid noisette

### SOLE

Jersey royal potatoes, samphire, fresh peas, lemon scallop butter

### DUCK BREAST

baby boiled, miso, roast fennel, blackberry, mixed salad

### CHARGRILLED LAMB

courgette, charred peppers, aubergine puree, salsa verde

### CHARGRILLED SIRLOIN

Caesar salad, hand cut chips, red wine jus

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.