

Love-ly
dishes
to share!

Sharing Starters

Mezze board £15

Prosciutto wrapped figs with goat's cheese, olives,
whipped feta, hummus & flatbreads

Gruyère & parmesan fondue £15

With artisanal breads & crudités

Main Course Sharers

Chateaubriand (14oz) £85

Truffle butter, parmesan mash, grilled hispi cabbage
& balsamic roast vine tomatoes

PRE-ORDER REQUIRED 48 HOURS IN ADVANCE

Coq au vin £45

With parmesan mash, charred hispi cabbage & sourdough

Mussels £30

In white wine & shallot sauce with crispy fries & sourdough

Pancetta & mozzarella tagliatelle £30

With Caesar salad & garlic bread

Sharing Desserts

Coffee & chocolate £15

Espresso coffee with whisky cream, dark chocolate mousse,
chocolate brownie & raspberries

Gin affogato & chocolate strawberries £20

Lemon sorbet in Bombay Sapphire gin
with chocolate strawberries



Valentine's Day **SHARING MENU**

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - vegetarian (vgn) - vegan (gf) - gluten free (sp) - small portion
All weights stated are approximate prior to cooking