

Valentine's Day

£72.00 per person

Welcome Glass of Prosecco, Strawberry Bellini, Kir Royale
or Elderflower Fizz, with Chef's Amuse Bouche

STARTER

Herb Spiced Vegetable Soup (VG, GF Option)

Sourdough Bread

Pan Seared Scallops (GF)

Garlic Butter

Tempura Prawns

Ginger, Soy Sauce

Lamb Samosa

Auntie's Yoghurt & Mint Raita

Burrata (V, GF)

Marinated Cherry Tomatoes, Mint &
Balsamic Drizzle

Baked Camembert to share (V)

Sweet Onion Jam, Homemade Bread

Salt & Pepper Squid

Lime Mayonnaise



MAIN



8oz Fillet Steak (GF)

10oz Rib Eye Steak (GF)

Chips or Wedges
Peppercorn or Bearnaise

Lamb Chops (GF)

Broccoli, Chilli & Garlic, Chips or Mash

Whole Lobster Thermidor

Served With Chips or Mash
(Supplement £22)

32oz Tomahawk Steak to share (GF)

Chips, Wedges or Mashed Potato
Peppercorn or Bearnaise

Woodstone Roasted Salmon

Lentils, Spinach & French Beans

Wild Mushroom & Truffle Gnocchi (VG)

Truffle Oil & Tarragon

Veal Schnitzel

Rocket, Chips, Lemon



DESSERT

Mature Cheddar & Blue Cheese Plate

Chutney & Crackers

Chocolate & Coconut Tart (VG, GF)

Berry Compote

Sticky Toffee Pudding

Warm Toffee Sauce, Vanilla Ice Cream

Vanilla Cheesecake

Berry Compote

Mango Sorbet (GF, VG)

Hazelnut Chocolate Brownie

Salted Chocolate Sauce, Mascarpone

The Varsity Punt

Meringues, Strawberry & Vanilla Ice
Cream, Marshmallows

Madagscan Vanilla Crème Brûlée (GF)

Dessert Cocktail

Your Choice of Espresso
or Nutella Martini

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

DEPOSIT REQUIRED
OPTIONAL 12.5% SERVICE CHARGE AT YOUR DISCRETION WILL
BE ADDED TO YOUR FINAL BILL

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS