

VALENTINES MENU

SHARING EXPERIENCE FOR TWO

£30 PER PERSON

Glass of bubbles upon arrival

TO BEGIN

Confit garlic and thyme studded camembert, olive oil toasts, pickled carrot and celery crudites, port and brown sugar onion chutney *v/gfa*

Or

The Stroud Assiette

Ham hock & cheddar croquettes, salmon & avocado tacos, jalapeno and mozzarella croquettes, house smoked buffalo wings

MAIN EVENT

All our sharing main courses are served with Parmesan and truffle traditional cut chips, chilli and hazelnut charred broccoli, watercress and house slaw

18oz Rosemary and garlic picanha steak

Or

Roasted squash, thyme, smoked onion and truffled mushroom wellington, garlic and almond velouté *v*

Or

Upgrade your experience

28oz dry aged native breed porterhouse T-bone (supp. £15pp)

Argentinian prime black label chateaubriand (supp. £10 pp)

Premium grain fed Angus house smoked beef short rib, BBQ sesame whiskey glaze (supp. £10 pp)

TO FINISH

The Sweetheart Station

Trip to our chocolate dessert bar (supp. £10 pp)

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and may contain allergens.

A discretionary service charge of 12.5% will be added to your bill for tables of 6 or more.

v Vegetarian *vg* Vegan *vga* Vegan option available *gf* Gluten Free *gfa* Gluten Free Available