



# Feast of St Valentine

## Small plates

**SEARED KING SCALLOPS**, CARAMELISED SMOKED CAULIFLOWER PUREE, SHELLFISH SAUCE, BLOOD ORANGE, CRISPY FRIED ONIONS, PARSLEY **£15** GF = NO CRISPY ONIONS

**LINDISFARNE OYSTERS**, SERVED WITH CABERNET SAUVIGNON & ROSCOFF ONION DRESSING 'OR' LEMON & TOBASCO SAUCE **£2.5** EACH GF

**GRILLED KING PRAWN COCKTAIL**, KING PRAWNS GRILLED IN CHILLI, PARSLEY & BUTTER, SHREDDED ICEBERG LETTUCE, PICKLED CUCUMBERS, ROASTED RED PEPPERS, TOMATO & HOT SAUCE DRESSING **£10** GF

## Mains

**FRESH GRILLED ENGLISH LOBSTER**, GARLIC, LEMON & PARSLEY BUTTER, GREEN SALAD, BUTTERED NEW POTATOES 'OR' FRIES GF  
HALF LOBSTER **£20** FULL LOBSTER **£40**

**DOUBLE AGED RIBEYE STEAK ON T-BONE**, (1KG) FOR TWO TO SHARE, TWO SIDES, TWO SAUCES, FORGE SALAD **£80** GF

## Dessert sharing board

**VANILLA & HONEY FINANCIER** + YORKSHIRE RHUBARB COMPOTE

**PISTACHIO PROFITEROLE** + DARK CHOCOLATE CREME PATISIERE, PASSION FRUIT COULIS

**STRAWBERRY ETON MESS** + WHITE CHOCOLATE DIPPED STRAWBERRIES

**£18.5**

ALL ABOVE DESSERTS VG

**AVAILABLE FRIDAY 13TH AND SATURDAY 14TH FEBRUARY ALONGSIDE OUR DINNER MENU**

PLEASE INFORM US OF ANY ALLERGIES / DIETARY REQUIREMENTS WHEN BOOKING AND ORDERING.  
VE - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | \*G - GLUTEN FREE OPTION AVAILABLE