

Take home a bottle of your favourite Posh
condiment today! Ask your waiter to add
one to your bill or try all 3 for £10.00.

Posh Ketchup £3.95
Posh Brown Sauce £3.95
Posh Mustard Sauce £3.95

VALENTINE'S MENU £49.50

HORS D'OEUVRES

Curried Cauliflower Soup (v)

croutons

Smoked Salmon

blood orange, pomegranate & watercress

Roast Pork Belly

caramelised apple & wholegrain mustard dressing

Fillet of Beef Carpaccio

horseradish & rocket with lemon & honey dressing

Organic Beetroot 3 Ways (vegan)

roasted/pickled/crisp with carrot purée & roast almonds

MAIN COURSES

Baked Fillet of Cod

mixed shellfish with herb butter emulsion

Free Range Pan-Roasted Chicken Breast

confit breaded leg, carrot purée, torched sweetcorn & roasting juices

28 Day Dry-Aged British Beef Fillet

6oz served with choice of sauces and roasted cherry tomatoes

Vegetarian Wellington with Gravy (v)

wild mushroom, squash & spinach

Homemade Gnocchi & Truffle Oil (vegan)

wild mushroom fricassee, artichoke purée & crispy sage

All main courses are served with steamed baby new potatoes and creamed spinach. (Vegan sides are the same but with oil not butter and wilted not creamed spinach)

DESSERTS

Sticky Toffee Pudding

vanilla ice-cream & toffee sauce

Dark Chocolate Tart

hazlenut ice-cream

Mixed Berry Roulade

raspberry sorbet

Assiette of Desserts to Share

sticky toffee, chocolate tart and mixed berry roulade

Selection of British Cheeses

fig chutney & biscuits