



Chef's Valentine Specials



Starters

Dressed whole Whitby crab

lemon mayonnaise, warm bread

£15.95

Baked French Camembert

roasted garlic, rustic crusty bread, red onion marmalade

(ideal for two to share)

£15.25



Mains

Yorkshire Chateaubriand sharing board

signature range Yorkshire finest fillet of beef, fondant potatoes, garlic French beans, grilled portobello flat mushrooms, cherry vine tomatoes, peppercorn or Yorkshire blue cheese sauce

(served rare, medium rare, medium or medium well)

(please allow 45 mins cooking time)

£95.00 per couple

Pan roasted halibut

king prawn linguine, garlic & white wine butter

£29.95



Dessert

Belgian chocolate sharing fondue

Belgian chocolate fondue pot, fresh strawberries, sticky toffee sponge, chocolate brownie pieces, marshmallows

(ideal for two to share)

£21.95

Ferrero Rocher crème brûlée

mixed berry compote, homemade shortbread

£9.50

