



SCOFF & BANTER

VALENTINE'S MENU

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf (1882-1941)  
British novelist and essayist

Four courses and a glass of Prosecco Extra Dry, Fantinel NV  
£45 per guest

#### TO START

Prawn cocktail with spicy lemon mayo

Our Cornish crab cakes with chilli lime sauce

Slow-roasted garlic mushrooms with toasted sourdough

#### OUR SALADS

Wood-fired flaked smoked salmon, lemon, cucumber and pomegranate salad

Chargrilled chicken, avocado and smoked crispy bacon salad

Baby spinach, goat's cheese and walnut salad with honey balsamic dressing

#### OUR HOT KITCHEN

Seared sea bass and tiger prawns, shaved fennel and radish salad with a lemon herb dressing

Black pepper-crust rib-eye steak, baby vine tomatoes and tenderstem broccoli served with a green peppercorn sauce

Breaded corn-fed chicken with a warm garlic and herb butter, served with a lemon and kale salad

Portobello mushroom, black cabbage and goat's cheese Wellington with buttered baby carrots

#### OUR DESSERTS

Eton mess

Warm Bramley apple crumble served with vanilla custard

Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.