

LAMP ROOM VALENTINES NIGHT



Pre

OYSTERS on ICE 18.95

to share

6 carlingford oysters - limoncello dressing - charred lemon wedge

To begin

PRAWN & SHELLFISH COCKTAIL 8.95

bloody mary marie rose sauce

BEEF CARPACCIO 9.95

celeriac remoulade - pickled black berries

BAKED CAMEMBERT [V] 14.95

to share

pear & fig chutney - chargrilled focaccia

SEAWEED CURED SALMON 8.95

avocado mousse - dill oil

Main event

CHATEAUBRIAND 69.95

to share

chateaubriand prime fillet steak (sliced) - crispy onion fritters - steak butter
garlic & herb mushrooms - cherry tomato fondue - triple cooked chips
choice of sauce - peppercorn - béarnaise - garlic & parmesan

Add

Half Fresh Lobster +26.95

garlic & parmesan or butter sauce

King Prawns & Shrimps +13.95

garlic & parmesan or butter sauce

LAMB RUMP 21.95

served pink - dauphinoise potatoes - caramelised onion purée - purple broccoli

PAN FRIED SEABASS 19.95

seafood chowder - mussels - prawns -

BUTTERNUT SQUASH & SAGE RISOTTO [V] 16.95

toasted pine nuts - sage crisps

To finish

CHOCOLATE FONDANT 7.95

pistachio ice cream

STICKY TOFFEE PUDDING 6.95

rum & raisin ice cream

RASPBERRY WHITE CHOCOLATE PANNA COTTA 7.95

macerated raspberries - caramelised white chocolate

CHEESEBOARD 16.95

to share

selection of cheeses - hand made biscuits - damson chutney - baked fig - honey

