



VALENTINE'S SPECIALS

We will be running these Valentine's Specials alongside our Winter Evening Menu from:
Wednesday 12th - Saturday 15th February

As everything is homemade we ask that, if you can, pre-order when choosing from this menu. This just gives us a heads-up on how much to order, prepare and make and helps us save food going to waste! However, we understand you may be bringing someone as a surprise and so they may not be able to choose.

STARTERS

GARLIC MUSHROOMS

Creamy white wine, garlic & tarragon, baby button & chestnut mushrooms.
Sourdough toast.

£8
GF*
V

BAKED CAMEMBERT

Baked Camembert cheese scored with garlic, rosemary & EVOO.
Baked French baguette and homemade chutney. (Share between two)

£15
GF*
V

CREVETTES

Large king prawns with the tail meat exposed for ease of eating, sautéed in butter with red chilli flakes, black pepper and lemon juice, finished with fresh herbs.

Starter portion with sourdough bread and salad garnish.

GF* DF* £12

Main portion with skinny french frites and dressed butterhead salad.

GF DF* £21

MAINS

THE SAUCY COW

Our original 'White Horse Blue' steak makes its return!
Aberdeen Angus fillet steak, cooked in our charcoal oven.
Grade A Stilton. Classic demi-glace made with red wine, Madeira & veal jus.
Skinny French Frites or Dijon mash & steamed green veggies.

£32
GF DF*

OH MY COD!

Fillet of fresh Start Bay Cod wrapped in Parma Ham and oven roasted.
Light Dijon mustard mash & steamed green veggies.
Rick Stein inspired rich and deep red wine sauce.

£24
GF DF*

AFTERS

SHARING DESSERT PLATE

All homemade: Chocolate brownie pieces, chocolate covered strawberries, mini passionfruit posset and mini tiramisu. (Share between two)

£15

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available