



Valentine's Menu

12TH - 14TH FEB

2 COURSES £28 3 COURSES £35

Optional wine or beer pairing - £10 Add on

STARTER

LOBSTER BISQUE

Silky, rich soup of slow-simmered lobster, finished with cream and a hint of brandy.

PAIRED WITH: *Ellner Carte Blanche NV Champagne, AOC France*
Or *Harrogate Pilsner*

MAIN

RIBEYE STEAK

Syke's Farm grass-fed rib-eye served with creamy peppercorn sauce, crispy shallots and triple cooked chips.

PAIRED WITH: *Ca Vescovo Cab. Sauvignon, Friuli Italy*
Or *Award-winning Harrogate Best Bitter*

DESSERT

APPLE CAKE BRULEE

Layered apple cake, apricot custard and candied lemon zest.

PAIRED WITH: *Rickety Bridge Noble Late Harvest, Western Cape, South Africa*
Or *Harrogate Cold Bath Gold*

Our Valentine's set menu will be available in addition to our regular menu. If you'd like the drinks pairing but wish to substitute a dish with an item from the main menu, please inform a member of staff and we'll be happy to accommodate where possible. For allergen information, please ask at the bar.