

# THE Watch House

THREE COURSE SET MENU, £35 PER PERSON

## - VALENTINE'S DAY MENU -

### - STARTERS & SMALL PLATES -

#### **Oysters (available as a sharing platter)**

served on ice, with a mignonette sauce

#### **Bruschetta (available as a sharing plate)**

crispy Watch House artisan bread, tomato and oregano salsa, fresh mozzarella

#### **Lamb Cutlet**

cooked in a rosemary butter, minted mash, Vichy carrot, lamb jus

### - MAINS -

#### **Ribeye Steak**

with roasted new potatoes, asparagus, mushroom, tomatoes, peppercorn sauce

#### **Baked Sole**

oven roasted, sautéed purple potatoes, garlic samphire, crayfish, salsa verde

#### **Mushroom Bourguignon**

with creamy dauphinoise potatoes, purple sprouting broccoli

### - DESSERTS -

#### **Spotted Dick**

served with custard

#### **Sticky Toffee Pudding**

served with custard

#### **Brownie**

served with ice cream

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.