

Valentine's Menu

Two Courses: £28.95 | Three Courses: £34.95

Starters

Chicken Liver Parfait

With cracked black pepper, served with toasted rustic bread & caramelised onion chutney.

Cauliflower Bites VEA

Roasted cauliflower coated in a spicy rub, topped with spring onions, chilli oil & hot honey.

Moules Marinière

In a creamy, garlic and white wine sauce served with rustic bread.

Mains

The Love Stack Burger

BBQ pulled pork, beef patty, apple jam, cheese & crispy onions, topped with homemade onion rings, served with fries & coleslaw.

Amore Mare Tagliatelle

Scallops, prawns & mussels tossed in a fresh cherry tomato sauce with crushed chillies, garlic & olive oil, served with garlic bread.

Marry Me Chicken

Creamy garlic chicken & sundried tomatoes with a hint of spice, served with fries & seasonal green vegetables.

Pulled Beef & Red Wine Croquettes

Crispy golden croquettes filled with tender pulled beef, braised in red wine, served with a ragu dip.

Coquilles St Jacques + £2

Seared scallops in a white wine shallot cream, with parmesan mashed potato & a wedge of lemon.

Honey & Rosemary Camembert

Served with Artisan Bread, celery sticks & red onion chutney.

Roast Porchetta & Apple

Roasted in sage and garlic, with winter greens, creamy mashed potato, with apple sauce, finished with crispy crackling shards and rich gravy.

Roasted Seabass

Lemon butter roasted seabass on a bed of sautéed new potatoes, green beans topped with cherry tomatoes with lemon & caper butter.

Roasted Vegetable Wellington VEA

Homemade wellington with roasted vegetables, served with mashed potato and a rich gravy. .

Sharing Steak Board +£8pp

Our P&F Signature Steaks are hand selected from rare breed British cattle and matured for at least 21 days.

Our sharing steak board comes with 227g Sirloin and 200g Fillet served with thick cut chips, onion rings, side salad and two sauces of your choice.

Desserts

Homemade Crème Brûlée

Creamy custard base infused with vanilla & a crisp caramel sugar topping, served with shortbread.

Salted Caramel Brownie

A rich, molten chocolate brownie layered with salted caramel, served warm with creamy vanilla ice cream and a drizzle of caramel sauce.

Love at First Bite Sundae

Vanilla and chocolate ice cream with a chocolate brownie and cookie pieces, drizzled with chocolate and fudge sauce, and topped with whipped cream.

Passionfruit Cheesecake

Homemade with smooth vanilla flavour and lemon filling, swirled with passionfruit sauce and finished with a crunchy seeded passionfruit topping.

Please ask for our vegan desserts.

Swap your dessert for an After Dinner Cocktail

Rose Espresso Martini

Café Solo Coffee Liqueur, Rozél Rosé Vodka, Espresso

Sugar & Spice

Hawksbill Spiced Rum, London Essence Orange & Fig Soda, Aromatic Bitters

Whiskey Sour

Outwalker Whiskey, Lemon Juice, Egg White, Sugar Syrup, Bitters

Copper Fizz

Crystal Head Vodka, White Peach Purée, Prosecco, Orgeat Syrup, Lime, Pineapple



CELEBRATE

Valentine's

AT THE KNIFE AND CLEAVER

2 COURSE - £28.95pp

3 COURSE £34.95pp

AVAILABLE FEBRUARY 12TH, 13TH & 14TH.



Enjoy a complimentary glass of
Prosecco

WHEN YOU BOOK YOUR TABLE BEFORE THE END OF JANUARY 26.

