VALENTINE'S MENU

2 COURSES 30
3 COURSES 35

Includes Complimentary Glass of Fizz

Snacks

Lobster Mac & Cheese Croquette, Preserved Lemon Mayo 3 each
Pumpkin Hummus, Toasted Foccacia 3

Starters

Grilled Whole King Prawn, Red Chilli & Lime (NGCI)
Chicken Liver Parfait, Date Chutney, Cornichon, Toast
Crispy Cauliflower Florets, Tamarind, Garam Masala (PB)

Baked Camembert, Honey, Rosemary, Foccacia Serves Up To Two (V)
FOR TWO TO SHARE

Mains

Duck Leg, Madeira Sauce, Potato Gratin, Spinach (NGCI)
Gardeners Crust Pie, Olive Oil Mash, Greens & Parsley Sauce (PB)
Crab Linguine, Tomato & Chilli

Bouillabaisse, Cod, Prawns, Mussels, Bass, Saffron Potatoes (NGCI)
FOR TWO TO SHARE

Desserts

Hot Chocolate Fondant, Vanilla Ice Cream, Hazelnuts (V)
Sticky Toffee Pudding (PB)

Apple Tart Tatin, Cookie Ice Cream To Share (V)
FOR TWO TO SHARE

THE NORTH STAR

For any allergens and intolerance's, please speak with your server or team member, who will provide you with our current allergen list. We cannot guarantee the complete absence of allergens in our items on the menu.
A service charge of 12.5% is applied to all bills that are served at the table. This charge is entirely discretionary, and we will be more than happy to remove this at your request.