

HUTCHESONS

CITY GRILL

VALENTINE'S SHARING MENU

AVAILABLE TUESDAY 13TH TO THURSDAY 15TH OF FEBRUARY

3 COURSES £46 PER PERSON

– APPETISER TO SHARE –

CHARCUTERIE

Selection of cold cuts, potted pate and gordal olives,
cornichon, charred sourdough bread

– MAIN TO SHARE –

500g CHATEAUBRIAND
Dry aged for 35 days

OR

1.2KG TOMAHAWK (£10 SUP)
Dry aged for 45 days

Accompanied by hand cut chips and a choice of
bearnaise & peppercorn sauce

OR

WHOLE ROASTED MONKFISH

Sautéed chorizo, paprika & caper butter sauce,
sautéed potatoes and seasonal greens

– DESSERT TO SHARE –

WILD BERRY BAKED ALASKA

Cointreau soaked sponge, vanilla ice cream, torched
meringue, pistachio podwer & shaved chocolate



(v) DENOTES VEGETARIAN DISHES.

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Some of our selected cheeses may also be made from unpasteurised milk. Allergen information available please ask a member of staff for details. Prices are inclusive of VAT