



Valentine's Menu

Tuesday 14th February. £39.95 per person

Honey & Roasted Garlic Camembert (to share)
with rosemary infused focaccia, pear, cucumber and
red pepper dipping batons. (V)

Trio of King Prawns, Smoked Salmon & Pickled Herring
Served on dressed leaves, with brown bread & butter.

Sweetened Roast Carrot & Squash Soup (V)
With a dash of cream, heart shaped croutons & sourdough bread.

... Gin Sorbet as a palate cleanser...



Wild Boar Spaghetti Bolognese
finished with fresh parmesan & a homemade garlic baguette.



Heart of Rump (cooked to your liking)
resting on sweet potato & honey bake, drizzled with a
bone marrow & red wine jus. (*+ £5 supplement)

Fresh Scallops seared in seasoned butter
with a cauliflower & black pudding purée, blanched green beans and a
crab & prosecco cream.

Mille-feuille of Filo Pastry & Roasted Root Vegetables (V)
With a ricotta sauce, wilted spinach & crushed herbed potatoes.
Served with a vegetable gravy.



Cherry & Vanilla Mousse Cheesecake (V)
with homemade Madagascan vanilla ice-cream, sauce Anglaise and
strawberry compote.

Assiette of Chocolate (V)
Dark Chocolate Tart with Chantilly Cream
Red Velvet Milk Chocolate Brownie
White Chocolate Crème Brûlée

Warm Lemon Sponge Pudding (V)
with lemon-curd ice-cream & a raspberry iced-coulis

Some dishes can be made gluten free. Please ask server for details.
£15 booking deposit per person required.

