



Valentine's Menu

Wednesday 14th February. £45.95 per person

Honey & Baked Brie (to share)
Topped with crispy onions and crudités. Finished with warm crostini. (V)

Whipped Chicken Liver Parfait
Served on melba toast, with cranberry jam and seasoned leaves.

Charred Tomato and Fresh Basil Soup
topped with crème fraîche. Served with toasted sourdough bread. (V) (VG)

Sautéed Asparagus wrapped in Oak-Smoked Salmon
Served on balsamic dressed leaves & crispy pancetta.

... Mint studded watermelon slices as a palate cleanser

Pancetta wrapped ballotine of poached Chicken
filled with chorizo. Served upon sweet potato daupinoise, roasted carrot,
braised leek and drizzled with an asparagus cream. (GF)

8oz Fillet Steak topped with a Trio of Red Velvet Prawns and
a Sage Derby Rarebit (cooked to your liking). Served on pont neuf potatoes,
with a bone-marrow and port reduction. (*+ £5 supplement)

Lincolnshire Poacher and Beetroot Wellington
Served upon buttered potatoes, local vegetables and a red wine reduction. (V)

Fresh Prawn & Fried Scallops Carbonara
Topped with smoked bacon and parmesan cheese.
With warm focaccia bread.

Caramelised White Chocolate & Baileys Cheesecake (V)
with strawberry ice-cream and berry compote.

Assiette of Dessert (V)
Blood Orange Tart
Strawberry Mille-Feuille
Caramelised Banana Brûlée

Individual Choux Bun (V)
topped with Ruby Chocolate Ganache and filled with vanilla pod ice cream
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.

