

Valentine Menu

£30 per person

To Start

Chef's Soup

spicy tomato, red pepper and lentil soup (v)

Assiette of Oyster

lightly battered, mussels and oyster chowder, fresh lemon oyster

Crisped Pork Belly

black pudding croquette, shallot puree

Goats Cheese Baked Cheesecake

Salt baked beets, red onion jam (v)

To Share (£3.00 suppl.)

smoked salmon Arancini, ham hock terrine, chilli king prawns,
carpaccio of venison lined with pistachio and herbs,
served with piccalilli, aioli, horse radish cream and bread



For Main

Duck Breast

Purple potato puree, pickled rhubarb,
braised kale, plum liquer reduction

Chicken Supreme

butternut squash puree, potato rosti,
creamed pancetta savoy cabbage, garlic butter sauce

Chateaubriand to Share (£6.00 suppl)

wild mushrooms, tomato, french beans,
hand cut chips, peppercorn sauce

Seabass Fillet

Jerusalem artichoke puree, warm salad of lentils, pancetta and spinach,
brown shrimp, tomato concass butter sauce

Root Vegetable, Hazelnut
and Wild Mushroom Filo Pastry Strudel

dauphinoise potatoes, roasted shallots, pink peppercorn sauce (v)



To Finish

Decadent Chocolate Fondue

(for two persons)

warm chocolate pot served with an array of chef's treats to dip

Symphony of Desserts

passionfruit panna cotta,
chocolate and raspberry torte, mill-feuille

Cheeseboard

A selection of locally produced hand crafted
cheeses served with wafers, chutney and fruit

10% discretionary service will be applied

Please note that our dishes may contain one or more of the following allergens:
Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac, mustard, lupin, molluscs