



Valentine's

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Friday 10th - Saturday 18th Feb

Advance booking essential

DINNER *by* CANDLE LIGHT...

To Start...

Fan of Cantaloupe Melon (VE) *Passion fruit sorbet, lime and mint syrup*

Brie & Cranberry Filo Tart (V) *Fresh rocket leaves, light herb oil*

Trio of Local Pork *Scotch egg, maple pork belly & ham hock terrine, apple puree, bacon crumb*

Moules Marinieres *Cooked with white wine & shallots, homemade rustic bread roll*

Main Courses...

10oz Rib Eye Steak £5 supplement *Dauphinoise potatoes, tender stem broccoli, pink peppercorn sauce*

Beetroot & Red Onion Tart Tatin (VE) *Garden salad medley, crisp leaves & pomegranate seeds*

Chicken Florentine *Fresh tagliatelle, cheddar infused spinach sauce*

Salmon En Croute *Crushed new potatoes, char grilled asparagus, lemon & dill cream sauce*

Sharing Meals... £10 supplement per person

16oz Chateaubriand *Signature thousand layer fries, with parmesan & truffle oil, grilled field mushrooms, cherry tomatoes on the vine, craft beer battered shoe string onions, house salad, pink peppercorn sauce*

Lamb Guard of Honour *Double rack of local lamb. herb crumb, wild garlic potato terrine. roast shallot puree, honey baby carrots, lamb jus*

Desserts ...

Assiette of Desserts to share (V) *Chocolate Brownie, Chantilly cream, Champagne and raspberry posset, citrus tart, homemade shortbread*

Sticky Toffee Pudding (V) *Butterscotch sauce. vanilla bean ice cream, garnished with homemade toffee pieces*

To Finish ...

Blue Monkey Chocolate Amaretto Liqueur & Belgian Chocolate Dipped Strawberries

£39.50 per person

Pre order essential.
Vegan options available
upon request