



Valentine's Menu

To Start...

Beetroot & Gin Cured Salmon, Apple Salad, Fennel Jam, Homemade Spelt Bread

Seared Hanger Steak, Dripping Toast & Dressing, Watercress & Pickled Cabbage

Compressed Puff Pastry, Roast Onion Compote, Pickled & Roast Beetroot,
Sloe Gin Dressing with Toasted Goats Cheese

For Mains...

Pan Fried Hake, Textures of Celeriac, Crispy Cavolo Nero, Toasted Sunflower Seeds

Whole Roast Poussin with Tarragon Butter, served with Herb Roasted Parmentiers,
Roasted Onion Stuffing, Savoy Cabbage & Hazelnut Butter - *To Share Between Two*

Open Lasagne of Herb Roasted Squash, Wild Mushroom & Chestnuts with
Roasted Garlic & Watercress Veloute, Toasted Pine Nuts & Parsnip Tuilles

& For Dessert...

Chocolate Fondue with Homemade Flapjack, Strawberries,
Double Chocolate Brownie & Meringue - *To Share Between Two*

Apple Tarte Fin, Frangipane, Homemade White Chocolate & Ginger Ice Cream
& Almond Brittle

Strawberry Panacotta, Crystallised Mint, Strawberry Compote & Basil Shortbread

Complimentary Glass of Prosecco for All Valentines Reservations & Diners

Two Courses for £20 / Three Courses for £25

