



Valentine's Menu

TO START

Butternut Squash Chilli and Coconut Soup, Red Onion Bhaji (v)

Roasted Chicken Terrine, Bacon Jam, Truffle Mayonnaise, Saffron Aioli, Crispy Prosciutto, Croutons

Wild Mushroom Bruschetta, Dressed Rocket, Balsamic Gel (v)

Crispy Braised Ham Hock, Celeriac Puree, Red wine Sauce

Gin Cured Gravdax, Lemon Mayo, Pickled Cucumber, Cucumber Jelly, Lemon Gel, Basil Cress, Croutes

TO FOLLOW

Chargrilled 8oz Sirloin Steak,
Grilled Tomatoes, Mushrooms, Chips, Watercress, Peppercorn Sauce

Pan Roasted Venison,
Confit Haunch, Fondant Potato, Sticky Red Cabbage, Celeriac Puree, Red Wine Sauce

Pan Roasted Chicken Breast,
Tender stem Broccoli, Sautéed New Potatoes, Madeira Cream Sauce

Roasted Mediterranean Vegetable Tian,
Parmentier Potatoes, Red Pepper Gel, Sunblushed Tomatoes, Tender stem Broccoli (v)

Pan Roasted Cod Loin, Prawns and Clams, Shellfish Broth, Saffron Potatoes

TO FINISH

Chocolate Rum and Pistachio Delice, Black Cherry Compote, Cherry Gel, Chantilly Cream

Treacle Lemon and Ginger Tart, Caramel Gel, Vanilla Ice Cream, Caramelised Cocoa Nibs

English Cheese Board, Crackers, Grapes, Celery, Chutney

Selection of Ice Cream or Sorbets

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens
(v) No meat or fish. *Approximate uncooked weight. A discretionary service charge 10% will be added to your bill.