Valentine's Menu

2 courses - £39.00 3 courses - £45.00

Starters

Smoked duck breast, celeriac remoulade, red wine reduction & salad leaves gfo/dfo

Roasted tomato soup topped with mini cheese profiteroles vgo/gfo/dfo

Crab salad on toasted brioche, warm katsu curry sauce, puffed rice & coriander gfo

Beer braised pork cheek, tomato fondue, wet polenta, crispy onion & herb crust with a beer gravy dfo

Cheddar cheese & onion arancini with a tomato sauce, Parmesan & truffle v

Mains

Roasted venison loin, parsnip puree, fondant potato,
honey roasted carrots & a green peppercorn sauce

Pan fried chicken breast, roasted silver skin onions, mushrooms,
buttered mashed potato, in a white wine & tarragon sauce gfo/dfo

Pan seared halibut fillet, cauliflower, cabbage, air dried ham,
Jerusalem artichoke puree, salsify & a Madeira sauce gfo/dfo

Red onion tarte tatin, roasted baby cauliflower, yeast flakes,
buttered cabbage with a Wensleydale cheese sauce v

Woodland mushrooms & creamed spinach in a steamed suet pudding,
parsnip puree & a tomato & herb gravy v/dfo

Pan-fried 8oz fillet of beef, chunky chips, slow-cooked tomato,
grilled garlic mushroom & peppercorn sauce - £10 supplement gfo/dfo

Desserts

Sticky toffee pudding, butterscotch sauce & vanilla ice cream vgo/gfo/dfo

Warm apple & spiced ginger crumble tart, custard & clotted cream ice cream v

Carrot cake, spiced mascarpone, stem ginger, candied carrots, toasted walnuts & a clotted ice cream

Dark chocolate tart, salted caramel ice cream & maple combe

Selection of cheeses, crackers, chutney, apple, grapes and celery gfo

V - Vegetarian | VGO - Vegan Option| GFO - Gluten Free Option | DFO - Dairy Free Option

Please advise your server of any dietary requirements