

Valentines Set Menu

14th February 2019

Dinner- 6-9pm

2 courses £30 3 courses £35

Homemade bread with whipped butter

Starters

Wild mushroom soup, toasted almonds, herb oil (V)
Gin and tonic cured salmon, pickled cucumber, lemon puree, dill crème fraiche (GF)
Chinese spiced pork shoulder terrine, kohlrabi remoulade, peanut dressing (DF) (N)
Pressed root vegetable terrine, pickled beetroot, air dried tomatoes, salsa verde (V) (GF)

Main Courses

Roast chicken breast, bacon, garlic mushroom, dauphinoise potato (GF)
'Market fish of the day', smoked haddock fishcake, purple sprouting broccoli, almonds, hollandaise
Slow roast beef rump, shin croquette, parsley, onion, horseradish mash (£5 Supp)
Artichoke, potato, date and apricot tagine with coriander couscous (V)

Desserts

Rhubarb soufflé, stem ginger ice cream, lemon custard
Trio of chocolate to share- Cheesecake, mousse, financier (N) (GF)
Coconut crème brûlée, pineapple and lime salsa, pecans, passion fruit sorbet (N)
Chef's selection of 3 British cheese's with biscuits, wafers and chutney

Homemade fudge £3.50

Coffee or tea with homemade fudge £5.50

All Bookings will require a non-refundable £5 per person deposit on booking

If you have any food allergies, please make us aware when booking, as some dishes that are not stated as being gluten/dairy free can be adjusted to suit your dietary requirements.