

VALENTINES DINNER | 30.00pp
15.00pp deposit payable on booking



Starters

Chicken Liver Parfait
fruit chutney, granary croutons

Oxtail Risotto
aged parmesan, truffle oil

Deep Fried Brie (v)
apricots, cranberry dressing

Home Cured Gravdax
golden beetroot

Roast Tomato & Red Pepper Soup (v)

Main Courses

Chicken Breast
sautéed wild & button mushrooms, herb crumb,
tarragon sauce

Portobello Mushroom (v)
stuffed with goat's cheese & nuts, baked & served with
rocket, pine nuts, tomato sauce

Pork Tenderloin
Parma ham, Puy lentils, winter vegetables, rich gravy

Confit Leg of Duck
champ mash, red wine sauce

8oz Yorkshire Sirloin Steak (+ £3.00)
field mushroom, peppercorn sauce

Cod
peas, edamame & fine green beans with lemon & mint,
fresh basil oil

Desserts

Cappuccino Panna Cotta
coffee mascarpone

Warm Chocolate Brownie (v)
white chocolate & raspberry ice cream

Cheeses
grapes, biscuits

Vanilla Crème Brûlée (v)
orange & cinnamon shortbread biscuit

Peanut Butter Cheesecake (v)
chocolate sauce

(v) suitable for vegetarians | before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens | a 10% optional service charge will be added to the total bill which is distributed in full amongst the staff