

Valentine's Menu

Thursday 14th February

4 Courses - £34.95 per person

A selection of appetisers

Bouillabaisse – *salmon, monkfish and mussel broth, homemade sourdough, whipped butter*

Beef tartare – *cured egg yolk, wasabi, radish, black sesame seed (gf)*

Ragstone goats cheese – *heritage beetroot, apple, roasted hazelnut, nasturtium (v) (gfo)*

Crab salad – *mackerel tartare, cucumber, avocado, spring onion, croutons (gfo)*

Beef fillet – *'oxtail cottage pie', roasted carrot, mushroom, pearl onion, bone marrow and red wine sauce (gf)*

Guinea fowl – *liver, brussel sprout, salsify, fondant potato, madeira sauce (gf)*

Wild sea bass – *globe artichoke, mussel, clams, tomato, cumin, cous cous and fennel (gf)*

Lamb loin – *jerusalem artichoke, black olive, tomato and courgette, sweet potato*

Smoked aubergine – *red pepper, onion bhaji, charred courgette, crispy shallot, onion crumb*

Lemon meringue – *lemon jelly, italian meringue, lemon curd, sesame seed biscuit, pine nut ice cream*

Chocolate mousse – *dark chocolate sponge, chocolate cremeux, candied hazelnut, milk sorbet*

Caramelised apple parfait – *nougatine, apple and calvados sorbet*

A selection of fine english cheeses biscuits, celery and quince

A selection of homemade sorbets and ice creams

(v) suitable for vegetarians (ve) vegan (gf) gluten free (w) wine/ale recommendation for this dish Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.