

Tuesday 14th February

3 courses for

£32.95

Valentine's Menu

STARTERS

Fish Boullion (gfo)

with roasted vegetables, crispy scallops finished with dill dressing.

Confit Duck Breast (gfo)

with goats cheese & rocket salad, garlic croutons finished with a red wine & raspberry jus.

Puff Pastry Asparagus (v/vgo/gfo)

with crispy wild mushrooms, poached egg finished with hollandaise sauce.

Grilled Aubergine (v/vgo/gfo)

with parsnip & cumin purée, crispy shallots finished with truffle balsamic glaze.

MAINS

8oz Fillet Steak (gfo)

stuffed with Blue Monday cheese with dauphinoise potatoes, confit rainbow carrots finished with a pink pepper sauce.

Sea Trout (gfo)

with saffron & asparagus risotto, marinated king prawns, crispy parsnips finished with pea sauce.

Rump of Lamb (gfo)

with fondant potatoes, beetroot & garlic purée, tempura tender stem broccoli finished with a reduced sherry jus.

Grilled King Oyster Mushrooms (v/vgo/gfo)

topped with Parmesan, caramelised onion, carrot purée, new potatoes finished with balsamic glaze.

Mediterranean Vegetable Tart (v/vgo/gfo)

with seasonal salad with new potatoes.

DESSERTS

White Chocolate Panna Cotta (gfo)

with mango jelly & marinated Prosecco strawberry salad.

Lemon Tart

with Italian Meringue & roasted peach syrup.

Marinated Raspberries in Puff Pastry

with mascarpone cream & rum sauce.

Cheese Board

with a selection of local cheeses with biscuits, pickled grapes and a spicy tomato & onion chutney.

KEY:

(v) - Vegetarian.

(vgo) - Vegan on request.

(gfo) - Gluten Free on request

Please advise when ordering so we can adapt where required.

Our food is cooked and prepared to order.

Some of our dishes can take up to 30 minutes - during busy periods of service this may be longer.

If you have any dietary requirements, please advise your server.

Service charge not included. Tips are shared equally between the team.