

VALENTINES DAY MENU

STARTERS

Creamy celeriac and white onion soup

Truffle oil, charcoal brioche croutons

Baked Camembert

Toasted walnuts, beetroot and horseradish chutney, crispbreads

Oak Smoked Salmon

Horseradish and brie panna cotta, pickled samphire

Ham Hock

Chive and smoked cheddar croquettes, piccalilli mayonnaise

Moules Marinere

Mussels in white wine and shallot cream, crusty bread

MAINS

Braised Beef Shin

Red onion potato rosti, confit baby vegetables, shallot and wild mushroom jus

Harissa Braised Lamb Shank

Cavolo nero, carrot and cumin purée, heritage potatoes, rosemary jus

Roast Chicken Supreme

Bubble and squeak potato cake with pancetta, baby carrots, dijon cream

Cod Loin in Panko Crumb

Minted pea purée, pomme pont neuf, warm tartare sauce

Crispy Beetroot Gnocchi

Charred asparagus, goatscheese and roast garlic cream

DESSERTS

Baileys Crème Brûlée

Hazelnut praline, chocolate tuille

Sticky Toffee Pudding

Butterscotch sauce, butterscotch brittle ice cream

Chocolate Fondant

Salted caramel sauce, blood orange sorbet

Strawberry and Shortbread Eton Mess

Crushed meringue, vanilla cream

Cheeseboard

Selection of cheese, biscuits, fruit chutney

