



Valentines Menu Friday 14th Feb 2020

Aperitif

To be your Valentine blood orange, passionfruit, vodka, black cherry
Or
Terredirai Prosecco Extra Dry Treviso, Italy

Starters

Confit Duck Ravioli pickled cucumber, spring onion, chilli, soy, sesame

Seared King Scallops apple, chorizo, salsify puree, salsify crisp (GF)

Minestrone Soup pesto croutons, parmesan crisp (V)

Whole Baked Camembert (To Share) garlic & rosemary oil, fig chutney, toasted sourdough (GFO)

Mains

Trio of Lamb roasted rack, slow cooked shoulder, shepherd's pie, minted peas, heritage carrot, confit smoked garlic (GFO)

Sweet Potato Gnocchi Roasted red pepper & tomato sauce, hazelnut crumb, torched goats' cheese, baby rocket (V)

Hake Fillet champagne and pancetta cream, clams, purple potatoes, braised fennel, crispy seaweed (GF)

Pork Tenderloin Wellington black pudding, fondant potato, caramelised apple puree, cider braised shallot, purple sprouting broccoli

16oz Dry Aged Woodview Ribeye Steak (To Share) smoked garlic butter langoustine, chorizo mac n cheese, beef dripping chips, sugar cured vine tomatoes, rocket (GF)

Dessert

Dark Chocolate Fondant black cherry mascarpone, chocolate emulsion, brandy snap

Passionfruit & White Chocolate Cheesecake orange sorbet, orange crisp

Artisan Cheese Plate

A selection of artisan cheeses, served with oatcakes, house chutney, grapes & celery (GFO)



Coffee & Petit Fours

£55/p



Please speak to a member of our service team for any special dietary requirements or allergen information. Most dishes can be adjusted to suit your needs. If there is anything that you fancy not on our menu, please ask and we will be happy to accommodate. (GF) = gluten free (GFO) = gluten free option available (V) = vegetarian (VE) = Vegan (VEO) = Vegan option available. *PLEASE NOTE that due to size restrictions in our kitchen, we do not have an allergen free deep fat fryer, and the fryers are used to cook products containing gluten and other allergens.