



Valentine's Day Menu

To Begin

Sharing Camembert studded with garlic and rosemary, baked, and drizzled with blossom honey,
served with sour dough toast

Pressing of chicken, pancetta and apricot, smoked bacon jam, Wensleydale cheese straws

Hot smoked salmon and Dorset crab tian, air dried mango, malted Melba thins

Hazelnut crusted Yellison farm goat's cheese, candied walnuts, roasted artichoke, pumpkin seeds

To Follow

Sharing baked salmon coulibiak, sautéed potatoes, tender stem broccoli, lemon butter sauce

Beef fillet cooked medium, Rosti potato, goose liver pâté, Bourguignon garnish, port jus

Roasted sea bass fillet, samphire, chilli, garlic, lemon tiger prawns

Chicken Schnitzel, melted mozzarella, pesto, lemon, parsley new potatoes

Asparagus, broad bean and roasted garlic risotto, crispy wild herbs

To Finish

Sharing platter of churros, deep-fried ice cream, chocolate dip

Lemon meringue tart, candied lemon, dried strawberries, strawberry ice cream

Sticky toffee and date pudding, vanilla bean ice cream, dark treacle sauce

Shropshire blue, Somerset Brie and Castello Tickler cheddar, fruit loaf, chutney

Chocolate coulant, frozen mochi, roasted and chilli dusted cashew brittle

£55.00 per person