



Valentine's Day

3 course set menu for £42.5

Starters

Twice-baked Comté soufflé, wholegrain mustard cream, pear & watercress salad
House-smoked beef shin & bone barrow bon-bons, sauce soubise, black pudding
Chicken liver parfait, red onion marmalade, toasted brioche
Hot smoked salmon, heritage beetroot, crispy capers, lambs' lettuce, dill crème fraîche
Mini baked camembert, tomato chutney, crusty baguette (V)

Mains

Sauté wild mushroom, herb gnocchi, Grana Padano, truffle cream, rocket (V)
Pan-fried fillet of hake, saffron potatoes, samphire, shellfish bisque
Slow cooked blade of beef, smoked garlic & bacon mash, kale, parsnip crisps
Smoked haddock & prawn fishcake, wilted spinach, wholegrain mustard sauce
Chicken saltimbocca, dauphinoise potatoes, green beans, red wine jus
Beef Wellington for two, parsley mash, beef dripping carrots, seasonal greens, cauliflower purée, bone marrow jus | £7.5 supplement per person

Desserts

Blackberry pavlova, blood orange curd, Chantilly cream
Apple & pear crumble, custard (V)
Ginger cake, toffee sauce, home-churned malt ice cream (V)
Dark chocolate fondant, fruits of the forest compote, home-churned salted caramel ice cream (V)
Plate of English cheese, celery, grapes, crackers, chutney | £3 supplement

(V) - Suitable for Vegetarians | (VG) - Suitable for Vegans

Please let us know if you suffer from any food allergies or dietary restrictions. Please ask your server to see our allergen information. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals.

