

Valentines Menu

6 Courses | £50 for 2 people
Served 14th - 17th February

To Start

Roasted parsnip & sage soup *(v) (vg) (gf)*

Starters

Tempura of purple sprouting broccoli, lemon salad and a smoked chilli pesto *(v) (vg) (gf)*

Slow cooked beef cheek ragù with potato puffs

Lemon marinated tiger prawns, crab mayonnaise, avocado mousse and a tomato vinaigrette *(gf)*

Mains

Pan-roasted lamb chump, hotpot potatoes, red cabbage purée, roasted carrots and a salsa verde *(gf)*

Baked filet of hake, parma ham and pea risotto served with crispy squid and a chorizo dressing *(gf)*

Butternut squash dumplings, roasted Jerusalem artichoke and a woodland mushroom stew with truffle oil *(v) (vg) (gf)*

Pre-Dessert

Passionfruit sorbet and lime marinated pineapple *(v) (vg) (gf)*

Desserts

Caramelised white chocolate panna cotta with rhubarb and crumble *(gf)*

Warm Bakewell tart served with cherry sorbet and a vanilla sauce *(v) (vg) (gf)*

Local cheese selection with frozen grapes and crackers

To Finish

Coffee with chocolate brownie *(gf)*