

HOUSE

VALENTINES

Wed 14th Feb

STARTERS

Homemade Jerusalem artichoke soup, aged parmesan beignet (v)

Beetroot & goat's cheese textures (v)

Pan fried wood pigeon breast, sweet potato fondant, black truffle sauce

King scallops & Jamón ibérico spindini, shallot & garlic rosti

for 2 to share

Manchego & raclette fondue, ham hock fritters, olive fougasse, roast garlic arancini

MAINS

Roast rack of lamb, grilled asparagus, confit red pepper, potatoes boulangère

Guinee fowl breast & goat's cheese, porcini risotto, pan juices, parmesan shavings

Cod loin Saltimbocca, provencal vegetables, Baked celeriac dauphinoise

Grilled cauliflower steak, white bean & garlic mash, spinach, almond & herb crumb (v)

for 2 to share

Lobster thermidor claws, baked garlic lobster tail & pan fried fillet steak, rosemary & garlic chunky chips (5.00 pp supplement)

DESSERTS

all our desserts tonight are for 2 to share

Chocolate orange fondue, bananas, strawberries & marshmallows

Trio of; Lemon pie, treacle tart, white chocolate cheesecake

Ticklers Cheddar cheese, cave aged Lincolnshire

Banana tarte tatin, toffee sauce
crème anglaise
(20 mins)

£29 pp

3 courses