

V♥LENTINE'S  
2017

*Tuesday 14th February 2016*



Set menu available all day

29.95 / person

### Amuse - Bouche

Smoked salmon & cream cheese crostini

### To start

Baked camembert, chunky ciabatta & apple chutney to share

Cider & bacon steamed mussels with a tarragon butter

Chicken liver parfait, orange marmalade with toasted brioche

### Mains

Our classic beef wellington to share with gratin potatoes  
& asparagus wrapped parma ham

Sea bass en papillote served with new potatoes, fennel,  
saffron & garden greens (gf)

Brie & tarragon stuffed chicken with butter potatoes & mushroom sauce

Red onion & goats' cheese tart with crushed new potatoes  
& steamed greens (v)

### Puds

Lemon meringue pie with a gin fizz sorbet & lavender cream

Dark chocolate brownie sundae with toasted marshmallows & a digestive crumb

Three cheese cheeseboard, chutney & savoury fruit toasts

### To finish

The Gentlemen Baristas coffee & petit fours

(( please note )) Our kitchen's contain nuts - our chefs are totally bonkers :0 but on a serious note, we take every precaution when preparing your food. We have an allergen menu, just ask to see a copy. If you have any allergies or concerns, please raise them before ordering. We know what's in every ingredient & dish as we handmade it here with love :)