
Valentine's Day

Starters

*Chunky Winter Minestrone Soup, Lemon & Thyme Artichoke Croquette,
Crispy Kale (vg)*

*Baked Camembert For Two
with Fresh Figs, Pear & Onion Skewers & Crusty Bread*

*Maple Roast Duck Breast
Fine Bean, Smoked Almond & Dandelion Salad, Pomegranate Dressing*

*Applewood Smoked Salmon, Fennel & Cucumber Napoleon Stack,
Avocado, Dill Oil Crostini*

Mains

*7 Hour Slow Braised English Lamb Shank cooked with Tomato, Rosemary &
Red Wine served with Butter Bean & Leek Mash & Lemon Gremolata*

*Roasted Corn Fed Chicken Breast, Wild Mushrooms, Lyonnaise Potatoes
& Truffled Tarragon Sauce*

*Baked Salmon, Leek & Spinach Wellington, Saffron Fondant Fennel
& Lemon Butter Sauce*

King Oyster Mushroom & Heart of Leek Risotto Rocket Cress & Celeriac Crisp (vg)

Desserts

Strawberry, Rose Water & Raspberry Ripple Eton Mess For Two

Baked Apple, Golden Sultana & Champagne Rhubarb Strudel with Custard (vg)

*Dark Chocolate & Poached Pear Tart with Cornish Clotted Cream
& Passionfruit Coulis*

Deep Fried Brie with Cranberry Compote

2 Courses £24.50

3 Courses £29.50
