

Amuse bouche

Wild mushroom arancini, saffron aioli

Starters

Burrata, blood orange, lemon thyme dressing

Cured cornish mackerel, rhubarb, horseradish cream

Smoked duck breast, beetroot and mesculin leaves salad, marmalade dressing

Main

Wild mushroom risotto, parmesan crisp, sage

Pan roasted fillet of stone bass, artichoke gratin, crispy pancetta

Venison saltimbocca (venison topside wrapped in prosciutto), new potato fondant, port jus.

Desserts

Rhubarb crumble tart, vanilla ice cream

Dark chocolate fondant, raspberry sorbet

Banana crème brulee, calvados cream, mango and mint salsa

£45 per person including a glass of Prosecco.

Valentines cocktail, Lovers heart (vodka, Cointreau, Cranberry, lime) £10

Live acoustic singer throughout the night