

Valentine's Set Menu

TO START

- Baked Camembert with garlic and rosemary, red onion marmalade & crostini *(for 2 to share)*
- Short rib beef and cheddar nuggets with mustard mayo & pickled gherkin
- Potted smoked salmon with cucumber, watercress, creme fraiche and dill
- Miso mushroom skewers with edamame beans & sesame seeds (v) (pb)

TO FEAST

- 500g Owton's rib-eye steak with truffle & lemon dressed watercress, fries and a choice of peppercorn or bearnaise sauce *(for 2 to share) (£5pp surcharge)*
- Corn-fed chicken breast with garlic & sage butter, mashed potato, cavolo nero and crispy onions
- Cornish Orchard's cider steamed mussels with Mrs Owton's bacon and cream
- Crispy gnocchi with cauliflower, mushrooms, spinach & kale, walnuts and sage (v) (pb)

TO TREAT

- Apple tarte tatin with buffalo milk vanilla ice cream (v) *(for 2 to share)*
- Banoffee cheesecake with buffalo milk salted caramel ice cream (v)
- Caramelised mango crumble with buffalo milk salted caramel ice cream with almond angalise (v) (pb)
- Cheese board with Black Bomber cheddar, Blue Monday Yorksire and Waterloo brie (£5pp surcharge)



£37 for 3-courses / £30 for 2-courses

Allergens/Nutrition