



Valentines Menu

Glass of prosecco on arrival

Starters

Honey baked whole camembert (V)

Melting Camembert drizzled with garlic & rosemary honey, served with real ale chutney and bread to dip (for two to share)

Chicken liver parfait mousse

With orange marmalade, brioche toast and watercress salad

Smoked salmon gravlax
Baby beetroot with a gin crème fraîche

Goats cheese arancini (V)
With a rustic tomato sauce fresh basil pesto

Mains

30-day 10oz rib-eye steak

Confit tomatoes, roast mushroom, béarnaise sauce and fries

Pan-fried stuffed chicken breast

Creamy mash potato, baby carrot, stem broccoli with a bacon and onion jus

Oven roasted sea bass

With textures of cauliflower, kale with parmentier potatoes
Lemon butter sauce

Gnocchi with roasted red pepper, butternut squash, spinach and blue cheese sauce (V)

Dessert

Chocolate fondant with honey and ginger ice cream

Blackberry parfait, honeycomb and apple sponge

Deconstructed mango & passion fruit cheesecake

Locally sourced cheese board with grapes, chutney and crackers



4 courses for £40 per person

Booking essential, subject to availability, please telephone 01531 660 626