



Valentines Early Bird Menu

3 courses £25.00



Starters

Leek & Potato Soup with Smoked Cheddar Toasties (v) (ve*) (gf*)

Cheese on Toast, Sautéed Mushrooms, Toasted Sourdough, Aged Parmesan, Winter Truffle Mayo and Melted Truffle Brie (v*) (gf*) (ve*) **£2.00 Supplement**

Whipped Goats Cheese, Variations of Beetroot, Pine Nuts and Balsamic Caramel (v) (gf)

Squid, Crispy Calamari with Ponzu Mayonnaise, Coriander (gf*)

Terrine, Chicken 'Caesar' Terrine, Serrano Ham, Baby Gem, Crispy Anchovies, Parmesan, Caesar Dressing (gf*)

Mains

Chicken, Butter Poached Chicken Breast, Smoked Back & Creamed Leeks, Smoked Bacon, Garlic & Herb Mash, Parmesan Crisp and Jus Roti (gf)

Pork, Pork Belly, Roasted Onion, Potato Terrine, Swede Burnt Apple Purée, Crispy Kale, Pork Quaver (gf)

Braised Beef, Blade of Beef, Horseradish Pomme Puree, Koffman Cabbage, Balsamic Shallot, Buttered Kale – Braising Jus **£2.50 Supplement**

Fish 'n' Chips, Beer Batter, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas, Sea Salt (gf*)

Polenta, Polenta, Wild Mushrooms, Beetroot Reduction and Puy Lentils (gf) (ve)

Desserts

Sponge, Treacle Sponge with Homemade Custard

Posset, Blood Orange Posset with Poached Rhubarb, Rhubarb Sorbet and Meringue (gf)

Sticky Toffee Pudding, with Butterscotch Sauce and Vanilla Ice Cream

(GF) Gluten Free (V) Vegetarian (GF) Gluten Free on Request (V*) Vegetarian on Request (ve*) Vegan (ve) Vegan*

A discretionary 5% service charge will be added to tables of 8 or more