



Valentine's 2019

Main Menu



3 Courses £45

& Live Music from Kezia Gill

Available 14th February from 7:30pm

Amuse Bouche

Starters

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

Cod & Chorizo Arancini, Saffron Aioli with Dressed Courgettes

Cheese on Toast, Sautéed Mushrooms, Toasted Sourdough, Aged Parmesan, Winter Truffle Mayo

& Melted Truffle Brie £7.95 (v*) (gf*)

Carpaccio of Beef Fillet, Radish, Fresh Peas, Shaved Parmesan, Truffle Oil – Olive Oil Croutons (gf*)

Mains

Butter Poached Chicken Breast, Smoked Back Bacon, Creamed Leeks, Garlic & Herb Mash, Parmesan Crisp

& Jus Roti (gf)

Braised Blade of Beef, Horseradish Pomme Puree, Koffman Cabbage, Balsamic Shallot, Buttered Kale – Braising Jus (gf)

Lamb Rump, Dauphinoise Potatoes, Celeriac Remoulade, Roast Leeks & Crispy Goats Cheese (gf*)

Fillet of Skrei Cod, Poached Leek Terrine, Potato Rosti, Steamed Mussels, Marinere Sauce, Parsley £16.95 (gf)

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

Desserts

Cappuccino Crème Brûlée, Ginger Bread (gf*)

Treacle Tart, Vanilla Ice Cream

Or

Assiette of Chocolate (to share) Chocolate Fondue, Churro's, Strawberries, Macaroons, Cheesecake

& Chocolate Ganache