



VALENTINE'S DAY MENU

£29.95 PER PERSON

YOU CAN BOOK A TABLE BY CALLING 01782 480094. A DEPOSIT OF £10PP IS REQUIRED TO BOOK.

STARTERS

DUCK & ORANGE PÂTÉ, SERVED WITH SPICED ONION CHUTNEY, CANDIED ORANGE PEEL & TOASTED BRIOCHE

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MOZAMBICAN SPICED BUTTERNUT SQUASH & COCONUT SOUP, HERB CRÈME FRAÎCHE, TOASTED SOURDOUGH & WHIPPED BUTTER

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BAKED BLACK FIG & GOATS CHEESE TART, HONEY DRESSED ROCKET & WALNUT SALAD

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BEETROOT CURED SEA TROUT, FENNEL & ORANGE SALAD, TOASTED SOURDOUGH CRISP & KETA CAVIAR

MAIN COURSE

SLOW BRAISED FEATHER BLADE OF HEREFORD BEEF, ROASTED CELERIAC & CONFIT GARLIC MASH, SAUTÉED WILD MUSHROOMS, WILTED SPINACH, PORT & ROSEMARY SAUCE

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PAN ROAST FILLET OF SALMON, SAUTÉED NEW POTATOES, BUTTERED SPINACH & A CREAMY WATERCRESS SAUCE

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ROASTED BEETROOT RISOTTO, PICKLED & BAKED HERITAGE BEETROOT, FRESH GOAT'S CURD & SORREL

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BALLOTINE OF CHICKEN BREAST, STUFFED WITH SWEET PEPPERS & SPINACH, WRAPPED IN PARMA HAM, SMOKED PAPRIKA MASH & ROASTED PEPPER SAUCE

DESSERTS

MANGO CRÈME BRÛLÉE, TOASTED COCONUT TUILE & COCONUT SORBET

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RICE PUDDING MOUSSE, RASPBERRY COULIS, BASIL & BALSAMIC GLAZED STRAWBERRIES

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TO SHARE: BAKED TRIPLE CHOCOLATE COOKIE DOUGH, SALTED CARAMEL SAUCE & VANILLA ICE CREAM

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KEY LIME PIE, TOPPED WITH TOASTED ITALIAN MERINGUE, ROASTED PINEAPPLE SALSA, CORIANDER & PASSIONFRUIT SORBET