



Valentine's Day Menu

Snacks

Amuse-bouche

Starters

Torched Scallop, Crispy Chicken Wing, Sweetcorn Puree

Tortellini of Rabbit, Curried Cauliflower, Pickled Raspberries

Goats Cheese Panna Cotta (v) Sherry Vinegar Gel, Beetroot Sorbet

Mains

Pork Belly, Loin, Cheek & Ear, Port Braised Salsify, Pomme Fondant

Chateaubriand For Two- Shallot Tarte Tatin, Pomme Anna, Confit Tomato (£5pp Supplement)

Wild Turbot, Saffron, Cider, Mussels & Clams

Home Made Sage Pappardelle (v), Chestnut Mushrooms, Creamed Spinach

Gin & Cucumber Sorbet

Desserts

Vanilla Panna Cotta, Compressed Pineapple, Coconut Sorbet

Chocolate Dome, Hazelnut Mousse, Honeycomb

Local Cheese Tasting Board – To Share

Petit Fours

£47.pp

(By Reservation Only, At Least 48 Hour Booking, £12.50PP Deposit Required)

(v) = vegetarian Please speak to a member of our team should you have any dietary requirements.