

Valentine's Dinner Menu

5 courses £32.00

Intros

Garlic Bread £2.00 with Cheese £2.25
Green & Black Olives in Provençal Herbs £2.00
Marinated Sun blushed Tomatoes & Crostini £3.00
Honey Glazed Baby Chorizos £3.00

Starters

Soup of the Day
Seared Venison Liver, Sautéed Wild Mushrooms, Fried Lardy Cake, Sauce Hollandaise
King Scallops, Crispy Squid, Pickled Heritage Carrots, Puree, Chorizo & Oil (£3.00 Extra)
Confit Chicken Wing, Ricotta Mousse, Crispy Egg, Toasted Almonds, Olive & Lemon Dressing
Maturing Brie, Charred Peaches, Pickled & Candied Walnuts, Rocket Pesto
Mackerel 'BLT', Lemon Mayonnaise, Marinated Anchovy Fritter, Herb Oil
Baked Parsnip Custard Tart, Glazed Baby Parsnip, Apricot Toffee, Leek & Chive Sauce (Can also be a Main Course)

Palate Cleanser

Peach Melba Granite, Moscato d'Asti

Main Courses

Venison Medallion, Celeriac Dauphinoise, Savoy Cabbage, Roscoff Onion, Watercress Puree, Sauce Robert (£3.00 Extra)
Breast of Chicken, Sautéed Chestnut Mushrooms, Jerusalem Artichoke Puree, Glazed Root Vegetables, Beurre Blanc **g**
Slow Cooked Pork Collar, Ham & Gruyere Bon Bon, Brassicas, Pickled Apple Pearls, Pomme Puree
Pan Fried Cod Loin, Spinach Dahl, Cumin Fried Cauliflower, Orange Pickled Onion Petals, Coriander Yoghurt Gel
Twice Baked Gorgonzola Cheese Soufflé, Walnuts, Caramelised Onions, Sprouting Broccoli **g**
Seared Salmon Fillet, Creamed Mustard Quinoa, Samphire, Wild Garlic & Parmesan Beignet, Lump Fish Caviar

Main courses are served with complementary Seasonal Vegetables and Potato Dish.

Grill

Sirloin Steak (£4.00 Extra) Fillet Steak (£5.00 Extra)
Served with Pomme Frites, Dressed Rocket & Sun Blushed Tomato & Mushroom Gratin
Pepper, Stilton, Mushroom or Béarnaise Sauces available £2.00 each

Side Dishes

Twice Cooked Hand Cut Chips £2.50
Chefs House Salad £2.50
Rocket & Parmesan Salad with Balsamic Vinegar £2.50
Sun blushed Tomato, Pine Nut & Olive Salad £3.00

Deserts & Cheese

Assiette of Black Forest Parfait, Flap Jack, Raspberry Mousse (£2.50 Extra)
Black Forest Iced Parfait, Chocolate Soil, Cremeaux, Kirsch Cherries, Cherry Cream **g**
Warm Flap Jack, Banana Fritter, Toffee Popcorn, Stout Ice Cream, Caramelised Banana Puree
Rhubarb & Vanilla Custard Soufflé, Stem Ginger Ice Cream, Rhubarb Liqueur Sauce
Raspberry Mousse, Orange Curd, Macaron, Meringue, Raspberry Sorbet
Selection of Homemade Ice Creams, Tuile Basket **g without Tuile**
Cheese Board (£2.00 Extra) Please see cheese menu

Coffee or Tea & Homemade Petit Fours

All supplements are for the entire dish.

g Denotes Gluten free. Please ask about other dishes which may be able to be changed to gluten free dishes.

We will be happy to discuss a simpler menu, vegetarian options and advise on dietary requirements especially the major 13 food intolerances. Please speak with your service manager who will be pleased to advise on all of our dishes.