



Valentine's Menu

To Start

Venison Scotch Egg, Smoked Prune Puree, Watercress, Pickled Pomegranates
1,2,5,6,9,14

Scallops, Black Garlic And Truffle Emulsion, Artichoke Crisp, Watercress, Hazelnuts
3,5,6,9,12,14

Egg Yolk Raviolo, Ricotta, Spinach, Sage, Toasted Pine Nuts
2,5,6,9,12

Leek And Potato Soup, Smoked Haddock Croquettes, Crispy Leeks, Pea Shoots, Lemon Oil,
Homemade Bread
1,2,4,5,6,9,14

To Follow

Lamb Three Ways, Loin, Belly, Crispy Shoulder, Gratin Potatoe, Goats Curd, Pickled Broad Beans,
Purple Broccoli, Mint Jus
1,2,5,6,9,14

Fillet of Cod, Saffron Shellfish Sauce, Peppers, Olives, Mussels, Basil, Orange Oil
1,3,4,5,11,14

Roast Chicken Breast, Peas, Pickled Broad Beans, Hasselback Potatoes, Chive Oil, Crispy Pancetta &
Wholegrain Mustard Sauce
1,5,6,14

Potato & Herb Gnocchi, Mushroom Ketchup, Pickled Mushrooms, Toasted Walnuts, Confit Leeks, Crispy Kale,
Truffle Oil, Parmesan
8,12,14

To Finish

Warm Chocolate Fondant, Sugared Pistachios, White Chocolate Crumb, Honeycomb Ice Cream
2,5, 9, 12

Strawberry Cheesecake, Meringue, Clotted Cream Ice Cream, Basil
2,5,9,12

Poached Pear, BlackBerry Sorbet, Passion Fruit Syrup, Pistachios, Sugar Tulle
12,14

Raspberry Souffle, Sugared Pistachios, Raspberry Sorbet, Lemon Curd Custard, Poached Raspberries,
Candied Lemon
5,9,14

Selection of 3 Cheeses
Picked By The Chefs, Served With Grapes, Crackers, Fruit Cake & Chutney
1,2,5,6,9,12,14

£85.00



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Allergens Key: 1 celery 2 gluten 3 crustaceans 4 fish 5 dairy 6 mustard 7 peanuts 8 soya 9 eggs 10 lupin 11 molluscs
12 nuts 13 sesame seeds 14 sulphites *Gluten Free Available **Dairy Free Available