

Dinner Menu 14th February

Two course £32.00 Three course £40.00

Complimentary glass of Prosecco on arrival

For the table
Crab croquette with lime mayo

Starter

Salt baked beetroot, rocket pesto and whipped goats' cheese (V)

Smoked salmon and Nori terrine with pickled celeriac

Chicken liver parfait, red onion jam, toasted brioche

Roasted red pepper soup (GF/VE)

Main course

Aged beef fillet, sauteed ceps, pomme Anna, celeriac puree, bearnaise sauce

Roast chicken breast, truffle mash, green beans, Parma ham, cauliflower

Crisp skinned trout fillet, chargrilled asparagus, tempura prawn, caviar cherry tomato,
hollandaise sauce

Baked aubergine gratin, courgette Provencal, mozzarella basil crumb (VE)

Dessert

Dark chocolate fondant, chocolate crackling, cherry mousse, praline

Passion fruit brulee, date biscotti, fruit jelly

Vanilla panna cotta, shortbread, champagne strawberries

Cheese board, sourdough crackers, chutney
(£3.50 Supplement)

ALLERGEN & CALORIE INFORMATION

Please ask a member of our team to find out more about allergen details. Please let us know if you have any allergies, intolerance or sensitivity before you order your meal.