

# Valentine's Menu

## TO START

Smoked Duck Carpaccio, Romanesco, Fennel & Hazelnut Dressing (GF)(DF)

Crayfish, Apple & Heritage Cherry Tomato Salad, Watermelon Radish Brittle, Pomegranate Dressing (GF)(DF)(NF)

Steamed Mussels, Garlic, Parsley & White Wine Cream Sauce & Baked Bread (NF)

Sharing Board of Rosemary & Garlic Seasoned Baron Bigod, Ciabatta, Candied Pistachios & Spiced Plum Sauce (V)

## MAIN COURSES

35oz Picanha, Rosemary Salted Chips, Roasted Mushroom, Roasted Vine Cherry Tomatoes,  
Bone Marrow Butter, Peppercorn Sauce (To share between two) (GF)(NF)

6oz Lamb Rump, Lamb Fat Potato, Winter Green Salad, Garden Pea & Mint Purée, Lamb Sauce (GF)(NF)

Seared Fillet of Turbot, Black Tiger Prawn, Potato Fondant, Braised Fennel, Fish Stew, Nasturtium Oil (GF)(NF)

Seared Cornish cod, Squid Ink Gnocchi, Textures of Broccoli, Smoked Oyster Mayonnaise, Roasted Corn(GF)(NF)

Acorn Squash & Girolle Pappardelle, Chestnut Cream Sauce, Pumpkin Seed Oil, Fried Leeks (V)

## ACCOMPANIMENTS - £4.95

Confit New Potatoes, Garden Herb Butter (NF)(GF)(V)

Maple Glazed Roasted Baby Carrots (NF)(GF)(V)

Triple Cooked Chips, Rosemary Salt (NF)(GF)(V)

Roasted Stem Broccoli, Toasted Almond Flakes (NF)(GF)(V)

Truffled Macaroni Cheese (NF)(GF)(V)

Baby Beetroot & Orange Mixed Leaf Salad, Poppy Seeds (NF)(GF)(V)

## PUDDINGS

Trio of Chocolate; Chocolate & Espresso Delice, Chocolate & Pistachio Tart,  
Chocolate & Cherry Macaron (To share between two) (V)

White Chocolate Profiteroles, Vanilla Cream, Raspberry Textures (NF)(V)

Pornstar Martini Cheesecake, Honey & Oat Crumb, Passion Fruit Sorbet (NF)(V)

Limoncello Meringue, Blueberry Gel, Clotted Cream (GF) (NF)(V)

Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and Cheese Biscuits - £14.00

**Set 3 Course £75.00 Per Person**