

Valentines Menu

Canapés on arrival

Our homemade bread and butter

To Begin

Cauliflower Veloute

*Cauliflower velouté with toasted pumpkin seeds,
pickled apple and puffed wild rice*

Ham Hock

*Pressing of ham hock with piccalilli puree, roasted
hazelnuts and brioche*

Beef Cheek

*Crispy beef cheek and shin bon bons with, mushroom
ketchup, horse radish and wild mushrooms*

Hake

*Pan roasted hake with a brown crab velouté and beignet, served
with pink grapefruit and watercress*

To Follow

Pork Belly

*Slow braised pork belly served with, heritage carrots, kale,
sultana ragu and creamed potato*

Lamb Rump

*Pan fried lamb rump with honey roasted parsnip, charred swede,
aubergine jam and fondant potato*

Cod Loin

*Pan roasted brown butter cod served with artichoke,
baby gem and basil gnocchi*

Risotto

*Beetroot risotto with salt baked baby beets, turnip and
Blacksticks blue cheese*

*All above main course meals are complete dishes and if you require
any additions to your chosen dish please do ask*

Your Dessert Choice

Apple Cake

Spiced apple cake served with salted granola and caramel ice cream

Profiteroles to Share

Classic profiteroles filled with Chantilly cream served with white and dark chocolate dips and a mandarin compote

Crumble

Rhubarb and almond crumble with Vanilla custard

Soufflé

Banana soufflé with a lime toffee sauce and Buttermilk ice cream

We also have on offer a selection of quality cheeses that we are serving as a sharing board at a supplement price of £10.00 per board.

This can be enjoyed prior to your dessert or after



£70.00 per couple