

RESERVE YOUR TABLE FOR THE

Valentines Weekend

Friday 14th February to Sunday 16th February

Choose any three courses for £35 per person

STARTERS

ROASTED TOMATO & CHILLI SOUP *chive oil*

CRISPY GOLDEN CROSS GOAT'S CHEESE *beetroot remoulade, pickled walnuts*

PORK BELLY RILLETTES *candy hazelnuts, Granny Smith apple*

CELERIAC & PEAR WALDORF SALAD *pickled raisins and crispy capers*

PAN SEARED FILLET OF MACKEREL *beetroot honey corn flakes and herb oil*

MAINS

OVEN BAKED SALMON SUPREME *romesco sauce, butter kale, charred shallot onion*

SLOW & LOW COOKED BEEF CHEEK *parsley mash, piccolo parsnip and wilted spinach*

PRAWN & CHORIZO TAGLIATELLE *roasted cherry tomato, spring onion*

CONFIT DUCK LEG *smoked bacon, puy lentils, beetroot, kale*

RICOTTA DUMPLING *butternut squash, tenderstem broccoli*

DESSERTS

STICKY TOFFEE PUDDING *salted caramel sauce, clotted cream*

ORANGE & CINNAMON RICE PUDDING *charred orange*

CHOCOLATE BROWNIE *hazelnuts, banana iced parfait*

COCONUT PANNA COTTA *glazed pineapple, lemon sorbet*

ENGLISH CHEESES *celery biscuits, black grapes, queens jelly*

ALLERGIES & INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.*

ALLERGEN KEY:

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds