

VALENTINE'S DAY MENU

TO START

Whipped Feta, Beetroot, Toasted Hazelnuts, Honey, Chilli Flakes, Focaccia GF VN

Smoked Mackerel Pate, Celeriac Remoulade, Lemon Gel, Crostini GF

Satay Chicken Skewers, Asian Slaw GF

Camembert to Share - Garlic & Rosemary Camembert, Focaccia GF V

FOR MAIN

Cod Mornay, Parsley Pomme Puree, Crushed Peas, Buttered Baby Spinach

Corn-fed Chicken Supreme, Potato Terrine, White Wine Cream, Crispy Pancetta, Baby Veg GF

*Pan Fried Duck Breast, Thyme Potato Fondant, Red Cabbage Puree, Roast Carrot, Tenderstem Broccoli,
Blackcurrant Jus GF*

Wild Mushroom & Asparagus Risotto, Dressed Rocket & Parmesan Crisp GF VN

*8oz Rump Steak, Garlic Mushroom, Thyme Roast Tomato, Tripled Cooked Chips, Dressed Rocket, One
Sauce of your Choice GF*

*16oz Chateaubriand to Share, Garlic Mushrooms, Thyme Roast Tomatoes, Triple Cooked Chips, Dressed
Rocket & Parmesan, Two Sauces of your Choice GF (Surcharge £10pp)*

Sauces: Colston Basset Stilton Sauce, Peppercorn Sauce, Red Wine Jus

TO FINISH

*Flavors of Chocolate & Strawberries
To share!*

GF - Can be made Gluten Free

VN - Can be made Vegan

V - Vegetarian

£45/PERSON