



St. Valentine's Menu

Thursday 14th February 2019

Pork Dumplings – *soy, ginger & chilli dipping sauce*

Celeriac & Toasted Hazelnut Soup – *black truffle (poss gf)*

Baked Heritage Tomato & Basil – *bruschetta, grated Parmesan (v)*

Tiger Prawns – *garlic, lemon butter, parsley, sourdough bread (poss gf)*

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Stilton crusted Sirloin Steak – *parsnip purée, port wine sauce*

Seabass Fillet – *samphire, saffron cockles, mussels, mini pommes broth (gf)*

Cumin Cauliflower Steak – *toasted pine nuts, minted yoghurt (vegan) (gf)*

Breast of Corn-fed Chicken – *pepperonata, confit oregano potato slice, basil oil (gf)*

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Passionfruit Mousse – *passionfruit sorbet (gf)*

Raspberry Cheesecake Brownie – *raspberry coulis, raspberry compote*

White Chocolate Fondue – *marshmallow, strawberry, pineapple skewer (gf)*

* Selection of Cheeses - *served with biscuits, celery, grapes, quince jelly*

£32 per person

* £3 supplement for cheese as a dessert or £8 supplement as an extra course

*A discretionary 10% will be added to the total bill for service (paid directly to the staff)
Particular dietary requirements can be catered for – please ask*