

Valentine's Menu

Welcome with Bubbles, Bread & Flavoured Oils

STARTERS

Curried Parsnip & Apple Soup v toasted almonds, sage croutons

Goats Cheese Crème Brûlée v roasted figs,
sticky balsamic onion puff pastry bread sticks

Pork & Duck Terrine pistachio and dried cranberries,
apricot and ginger chutney, mini seeded loaf

SHARING STARTER

Rock Oyster & King Prawn Platter parsley butter, sweet chilli
dipping sauce, citrus vinaigrette, lemon and rock salt

MAINS

Pan-Seared Duck Breast orange glaze, leek and potato rosti,
roasted baby root vegetables, cherry port reduction

Baked Natural Smoked Haddock seafood chowder,
seared scallop, soda bread

Tortelacci Ricotta & Spinach v wild mushroom and
cream sauce, fresh herbs and parmesan

SHARING MAIN

Lamb Duo Sharer best end and rump, dauphinoise potatoes,
roasted sweet potato mash, purple sprouting broccoli, toasted
almonds, cauliflower purée, honey-glazed baby carrots, mint jus

DESSERTS

Passion Fruit & Clementine Mousse

brandy snap basket, mango coulis

Banoffee Pie fudge ice cream

Chocolate Orange Melt Pudding real clotted ice cream

SHARING DESSERT

Trio of Desserts rhubarb & custard crème brûlée,
lemon posset, white chocolate & raspberry mousse with
chocolate soil, love heart shortbread and marshmallows

£39.95 per person



