

Valentine's Day Menu

Starters:

Lightly curried queen scallops sweet potato & coconut soup – crusty bread (v no scallop)

Heritage beetroot carpaccio – watercress salad, feta cheese (v)

Seared pigeon breast – black pudding, cauliflower puree, bacon lardon, cherry & red wine reduction

Antipasti sharing platter – salami, parma ham, chorizo, sun blushed tomatoes, black olive tapenade, parmesan, rocket & a selection of breads

Amaretto ice cream shot

Mains:

Parma ham wrapped chicken roulade – stuffed with spinach & artichokes, purple sprouting broccoli, slow roasted minted new potatoes & rich red wine sauce

Pork duo – confit pork belly, braised pig cheek, braised bramley apple red cabbage, apple puree, duchess potato & a cider reduction

Seafood linguini – smoked haddock, salmon, prawns, queen scallops, mussels & clams, tomato & oregano sauce & pea shoots

Stuffed pepper with bean chilli – tomato & basil rice & vegan cheese crouton (v)

Desserts:

Pistachio torte – chocolate brownie base

Martini moussé – passionfruit & raspberry coulis & a love heart shortbread biscuit

Chocolate melt pudding – mixed berry compote

Profiterole sharer: strawberries, marshmallows, chocolate sauce & whipped cream (add £3)

£25 per person

Allergen information available on request