

VALENTINE'S MENU

4 COURSE DINNER - £58pp

Wednesday 14th February - 6pm until 9pm

TO START

Selection of Canapes served with a glass of Midas Prosecco

FIRST COURSE

Trout gravlax, cured chalk stream trout, beetroot slaw, basil oil, caviar

Chestnut mushroom soup with smoked parmesan foam

Double baked cheese soufflé, shallots & rocket salad

Beef tartare, cured egg yolk, sourdough croute

MAIN COURSE

‘Surf and Turf’

Beef fillet, scallop, king prawns, creamed mash potato, red wine jus

‘Trio of Duck’

Duck breast, crispy duck leg, duck pie, red cabbage

(Please note that we serve our duck breast pink. If you would prefer it well done, please ask)

Butternut squash & beetroot ravioli, grilled halloumi, cumin & squash puree, roquito pepper pearls, pesto

Roasted salmon fillet, chive crushed potato, tender stem broccoli, cherry tomatoes, dill butter sauce

DESSERT

Selection of 4 cheeses, daily made bread, crackers, chutney & grapes

Strawberry and mint chocolate parfait, hazelnut crumb, ganache

Chocolate fondant, clotted cream and raspberries

Passionfruit posset, vanilla madeline, raspberries

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order
your food or drink. A discretionary service charge of 10% will be added to the total bill