

# Valentines

## MARKET MENU



3 courses and a glass of Prosecco £25

### Starter

Chicken Liver Pate, spiced red onion jam, pickles with toasted brioche (GF\*)

Applewood Smoked Cheddar & Haddock fishcakes, crispy poached egg, curried mayonnaise, and chervil

Roasted Tomato, red pepper & basil soup, crispy basil, basil oil, and rustic bread and butter (V, GF\*)

#### Too share

Oven baked Camembert served with fresh bread and damson jelly (V, GF\*)

\*minimum of 2 people

### Main course

Free Range Rolled Pork belly, mashed potato, spring cabbage and bacon, Bramley apple puree and cider sauce

Pan-fried Fillet of Cod, spring onion mashed potato, spring greens, Atlantic prawn, lemon and caper butter sauce (GF\*)

Pappardelle Primavera, radish, English peas, courgette, spring onion with a lemon garlic cream herb sauce (V)

#### Too Share

Angus Chateaubriand

Hand cut chips, plum tomato, flat mushroom, rocket, and parmesan salad and a pepper sauce and béarnaise

**£5 supplement** (GF\*)

\*minimum of 2 people

### Dessert

Yorkshire Rhubarb Gin trifle, with homemade parkin

Dulce de Leche Caramel Cheesecake, served with caramelised banana and rum syrup

Vanilla Crème Brulee, serve with homemade shortbread (GF\*)

#### Too share

Melting caramel Chocolate Bomb

sticky toffee pudding, served vanilla ice cream, hot salted caramel sauce, Dulce de Leche Caramel Cheesecake, caramelised banana **£10.00 supplement**

\*minimum of 2 people

9th - 21st February 2019