



## Valentine's Day Menu

### *To Start.....*

Smooth and zesty chicken liver parfait presented with a plum and apple chutney,  
candied walnuts and warm brioche

Pan seared hand dived king scallops with Jerusalem artichoke puree, crispy kale  
and truffle oil (£3.00 supplement)

Chef's soup of the day with roll and butter

Red pepper, mozzarella and goats cheese terrine dressed with petit mixed leaf salad  
and tomato vinaigrette

### *Main Course.....*

Roast topside of venison, duck fat roast potatoes, red cabbage, parsnip, kale and  
chocolate jus

Fillet of beef, roast bone marrow, short rib croquette with cauliflower cheese puree,  
fondant potato, kale, wild mushrooms and Madeira jus (£5.00 supplement)

Pan seared cod loin, cockles and samphire, herbed crush new potatoes and saffron  
cream sauce

Portobello mushroom, wilted spinach and Blacksticks blue cheese encased in puff  
pastry with vegetarian reduction

Chicken supreme, saute potatoes smoked streaky bacon, chestnut mushrooms  
baby onions and jus

### *To Finish.....*

Rhubarb crème brulee, mint roasted rhubarb and ginger shortbread

Chocolate and orange ganache, blood orange sorbet and tuille biscuit

Trio of British cheese with apple chutney and charcoal crackers (£2 supplement)

£29.95

