



RESTAURANT • BAR • ROOMS

Valentines Menu Wednesday 14th February 2018

£30 Per Person ncluding complimentary glass of fizz

To Start

Roasted Tomato, Red Pepper Soup basil crème fraiche (v) (gf)

Pan Seared Scallops wrapped in parma ham, served with watercress and butternut squash puree (gfa)

Chilli and Lemongrass Chicken Liver Pate melba toast and chutney (gfa)

Baked Camembert to share warm breads and croutes with chutneys (v) (gfa)

To Follow

Pan Roasted Chicken Supreme braised leeks, sweet potato dauphinoise and wild mushroom tarragon cream (gf)

Mixed Grill to share 10oz rump steak, 10oz gammon, garlic and herb chicken, clewlows sausages, black pudding, fried eggs, balsamic roasted tomatoes and mushrooms, crispy onions, hand cut chips

Pan Seared Hake chorizo and bean cassoulet (gf)

6oz Fillet Steak mushroom and spinach duxelle, crispy garlic onion rings, truffle skin on fries (gfa) **Herby Handmade Gnocchi** roasted vegetable and tomato ragu (v)

To Finish

Choose 3 of the following to create your ultimate sharing plate...

Raspberry and White Chocolate Mini Meringues
Dark Chocolate Fondant
Crème Brulee Tart
Rhubarb and Stem Ginger Cheesecake
Strawberry and Prosecco Jelly

FOOD ALLERGIES AND INTOLERANCES: before ordering your food or drink please speak to a member of staff if you have a food allergy or food intolerance
Our roasts are served with gravy free of gluten and can be made wholly gluten free by omitting the Yorkshire pudding and cauliflower cheese
(v) Denotes vegetarian (gf) denotes gluten free (gfa) denotes gluten free option available

Some items on this menu may contain nuts, or traces of nuts

