



# VALENTINE'S MENU



## **CURED MACKEREL**

Tartare, Pickled Cucumber, Coriander Crème Fraiche, Sourdough Bread

## **OAK SMOKED BREAST OF DUCK**

Pickled Beetroot, Mandarin, Roasted Plum, Watercress Salad

## **BUTTERNUT AND SWEET POTATO SOUP**

Oyster Mushroom Tempura (V)

## **ROASTED COURGETTE AND TOMATO ARANCINI**

Aubergine Puree, Pumpkin Seed Granola, Truffle Oil Herb Salad (V)(VE)



## **STRAWBERRY SORBET**



## **ROAST BREAST OF GUINEA FOWL**

Braised Red Cabbage, Parsnip Puree, Dauphinoise Potato, Madeira Mushroom Cream

## **GRILLED FILLET OF SEA BASS**

Saffron And Olive Crushed Potato, Red Pepper Tapenade, Dill Pesto

## **FILLET OF COD WITH GREMOLATA CRUST**

Fondant Potato, Cockle Chowder, Asparagus

## **BAKED WILD MUSHROOM AND PECAN WELLINGTON**

Madeira Wine and Truffle Sauce, Parsnip Crisps (VE)



## **CHOCOLATE DECADENCE FOR TWO**

Dark Chocolate Delice, Chocolate Parfait, Cookie Chocolate Ice Cream, Chocolate Soil

## **BAKED BAILEYS CHEESECAKE**

Espresso Coffee Shot, Clotted Cream Ice Cream

## **DATE AND SALTED CARAMEL MOUSSE**

With Vegan Vanilla Ice Cream (V)(VE)

## **BLACK FOREST DELICE OF WHITE CHOCOLATE AND BLACKCURRANT**

Hazelnut, Cherries, Blackcurrant Sorbet



V - VEGETARIANS, VE – VEGAN, GL – GLUTEN FREE

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT.  
FULL ALLERGEN INFORMATION AVAILABLE