

# Valentine's Day



£50  
per person

## MENU

### *Amuse Bouche*

**Beetroot Macaron** filled with avocado & goat's cheese (tn,m,e,v)

**Chorizo Quail Scotch Egg** with smoked paprika mayo (e,g,m)

### *Starters*

**Lobster Bisque** with lemon, chive sour cream & artisan bread (cr,m,g,c,su)

**Pan Seared Hand Dived Scallops** with black pudding, parsnip purée, apple & pomegranate salad (mo,g,su)

**Roasted Delica Pumpkin Pansotti** served with grated parmesan & sage brown butter (e,g,m,v)

**Buffalo Mozzarella** with heritage tomatoes & micro basil cress, drizzled with aged balsamic vinaigrette (m,su,v)

**Pan Fried Wood Pigeon Breast** with celeriac purée, game chips & blackberry jus (su,c,m)

### *Refresher*

**Raspberry & Champagne Sorbet** (su,v,ve)

### *Mains*

**21 Days Dry Aged English Rib Eye Steak** served with hand cut chips, roasted cherry vine tomatoes, sautéed wild mushroom & peppercorn sauce (su,m,c)

**Lemon & Thyme Roasted Chicken**, Savoy cabbage & boulangère potatoes (c,m,su)

**Roast Duck Breast** with roasted heritage baby beetroot, rainbow baby carrot, cavolo nero served with griottine cherries & port wine jus (su,c,m)

**Pan Seared Fillet of Cod** served with boulangère potato, lobster sauce & sea herbs (f,cr,c,m,su)

**Smoked Spiced Aubergine** with roasted pepper, courgette, tomato & chopped coriander (v,ve)

### *Dessert*

**Deconstructed Eton Mess** with strawberries & raspberries (e,m)

**Baileys Crème Brûlée** served with shortbread & vanilla ice cream (su,e,g,so)

**Passion Fruit Panna cotta** with vanilla shortbread (m,g,lu,e)

**Chocolate Delice** with chocolate soil, mocha sauce & toffee ice cream (m,e,g,so)

**Selection of British Cheeses** served with cracker biscuits & chutney (m,g,su)