



£49.50
per person

Valentine's Day



Starters

- Roast Cherry Vine Tomato Soup with basil, rosemary & artisan bread (g,v)
- Seared King Scallops with roast black pudding, pea puree & cress (mo,so,g,m)
- Beef Carpaccio with toasted pine nuts, rocket & lemon oil (tn,su)
- Heritage Beetroot Salad, with whipped goat's cheese & watermelon (m,v)

Main Course

- Oven Baked Cornish Halibut with cauliflower puree, parmentier potatoes, rainbow chard & shrimp butter (f,m,cr,su)
- 8oz Sirloin Steak with hand cut chips, roasted cherry vine tomatoes, wild mushroom fricassee & peppercorn sauce (m,su,c)
- Beetroot Wellington (g,v)
- Roasted Guinea Fowl with boudin blanc, Savoy cabbage, white onion puree, lemon & thyme scented jus

Desserts

- Warm Chocolate Fondant with cookie crumbs & vanilla ice cream (g,lu,e,m,so)
- Baked Cheesecake with passionfruit & raspberry sorbet (g,m,v)
- Strawberry Pots de Crème (m,v)
- Selection of British Cheeses, biscuits & chutney (tn,su,g,lu,m,c,e)

PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS YOU OR YOUR GUESTS MAY HAVE.
FOR YOUR INFORMATION AND REASSURANCE,
ALL DISHES SHOW WHICH POTENTIAL ALLERGENS THEY MAY CONTAIN:
E=EGG; MO=MOLLUSCS; CR=CRUSTACEAN; C=CELERY; M=MILK; F=FISH; TN=TREE NUTS; SO=SOYA; SE=SESAME;
SU=SULPHITES; PE=PEANUTS; MU=MUSTARD; G=GLUTEN; V=DISHES SUITABLE FOR VEGETARIANS; LU=LUPIN; VE=DISHES
SUITABLE FOR VEGAN