

VALENTINES MENU

3 Courses £22.50 per head

STARTERS

Braised Ox-Cheek Tortellini, with Pickled Wild Mushrooms
and Blue Cheese Crumble

Seared Scallops, Cauliflower Puree, Chorizo Foam and Chorizo Crisps
(Cauliflower Crisps with Paprika Oil available for non-meat eaters)

Smoked Watermelon Steak, Roasted Beetroot Gel, Horseradish Aioli and
Broad Beans

MAINS

Pan Roasted Wild Duck Breast, Dauphinoise Potatoes, Caramelized Heritage
Carrots, Buttered Kale with a Duck Reduction

Mexican Mussels, Homemade Straw Fries with Crusty Bread and Butter

Braised Puy Lentils, Squash Puree, Sautéed Spinach
and Cumin Roasted Salsify

DESSERTS

Passionfruit Panna Cotta, White Chocolate Chantilly and Tuille Springs

Sharing Sized Mini Chocolate and Strawberry Layer Cake

Biscoff Cheesecake, Caramel Sauce and Caramel Shards