



# St. Valentine's Day

Wednesday 14<sup>th</sup> February 2018

Complimentary glass of champagne on arrival

## ♥ Starters

Cream of parsnip veloute with parsnip crisps and chive oil <sup>(V)</sup>

Charred smoked mackerel with pickled cucumber, ginger and lime slaw, yuzu mayonnaise and a sourdough crumb

Salted beef with horseradish, cox apple, apple crisp and brioche shards

## ♥ Mains

Roasted loin of venison with Parisian potatoes, carrot puree, roasted baby roots, blackberry paint and a red wine jus

Smoked breast of chicken with a slow roasted tomato and basil risotto, crispy chicken skin and wilted spinach

Roasted butternut squash and mushroom Wellington with beetroot puree, roasted baby roots and goats cheese begiants

Herb crusted hake fillet with sweet potato fondant, creamed leeks, chorizo, peas and a dill fish cream sauce

## ♥ Desserts

Chocolate and salted caramel torte with candied hazel nuts and a raspberry spiced cream

White chocolate cased crème anglaise with pouched rhubarb and baby mint

Lemon and honey sponge with poached blueberries, blueberry gel and a pistachio crumb

**Three courses: £30.00 per person**

(Gratuities at your discretion)

Sous Chefs: Jordan Wones & Daniel Alden

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*