



St. Valentine's Day

Thursday 14th February 2019

♥ Starters

Butternut squash veloute with sautéed wild mushrooms and truffle oil ^(V)

Blowtorched mackerel fillet with pickled cucumber, avocado and lime ^{(GF)(DF)}

Confit duck bonbon with black pudding, poached duck egg and dressed salad leaves

♥ Mains

Roasted chorizo stuffed chicken breast supreme with olive oil and lemon mash potato, creamed spinach and tender-stem broccoli

10 oz rump steak with roasted tomato, flat mushroom, home cut chips and a salad garnish

Sweet potato and coconut curry with coriander and couscous

Pan roasted salmon supreme with crushed new potatoes and bois boudran sauce

♥ Desserts

Rhubarb and custard with orange and glazed ginger cake

Chocolate delice with salted caramel, coffee ice cream and a cocoa tuile

Crumble of the day ^{(VG)(DF)} with custard, ice cream or dairy free ice cream

Three courses: £25.00 per person

(Gratuities at your discretion)

Head Chef: David Arnott

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.