



Valentine's Evening Menu

Wednesday 14th February 2018

Complimentary Glass of Prosecco on Arrival

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Olives, Bread and Dips to Nibble

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Starter

Pork Belly and Scallop

Pea Shoots, Cauliflower Puree, Apple and Red Cabbage Slaw, Calvados Glaze

Coconut and Lemongrass Pana cotta – Vegan Option

*Thai salad – Lime, Ginger, Baby Corn, Pak Choi, Spring Onion,
Coriander, Courgette, Bean Shoots*

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Main Course

Lamb Duo

Cannon, Rack

*Asparagus, Turnips, Roasted Beetroot, Root Vegetable Crisps
Rosti Potato, Pinot Noir Reduction*

Chicken Duo

Ballotine, Confit Leg

*Mushroom Farce, Bacon, Shitake, Broad Beans,
Parmentier Potatoes, Thyme and Chicken Consomme*

Tofu Pancakes - Vegan Option

*Carrot, Cumin and Harissa Humous, Rainbow Roasted Peppers,
Spiced Cous Cous, Lemon Oil*

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Dessert

Dark and White Chocolate Truffle

*Tiramisu Sponge, Baileys Cream
Raspberries*

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£35 per head

Reservations required.

*Your choice of Main Course and Starter can be chosen on the night.
Vegan option for the dessert is available on request.*