



VALENTINES DATE NIGHT

£50 per person

ON ARRIVAL

A Glass of Chapel Down Brut or Rose
Bread Roll, Malt Vinegar Butter

STARTERS

Roast Beetroot & Sweet Potato Soup, Dollop Sour Cream, Crispy Sage (v)
Nduja Butter Tiger Prawns with Sourdough
Crispy Goats Cheese, Fig Salad, Honey & Thyme Dressing (v)
Bubble & Squeak, Crab Hollandaise & Poached Egg
Roast Cherry Tomato & Shallot Tart Tatin, Pumpkin Seed & Basil Pesto (ve)

MAINS

Grilled Hake, Seafood & Samphire Risotto
Slow Cooked Leg of Lamb, Bacon, Pea, Butter Bean & Broad Bean Cassoulet, Mint, Red Wine Jus
Venison Haunch, Dauphinoise Potatoes, Spinach, Au Poivre Sauce
Pan Fried Sea Trout, Roasted Broccoli & Beetroot, Crumbled Feta, Sautéed Potatoes, Salsa Verde
Pan Fried Truffle & Parmesan Gnocchi, Sautéed Wild Mushroom, Celeriac Puree, Crispy Kale (v)
Glazed Miso Aubergine, Butter Bean Hummus, Zhoug Dressing, Pomegranate & Chilli (ve)

DESSERTS

Salted Caramel Chocolate Fondant, Vanilla Ice Cream
Vanilla Panna Cotta, Poached Forced Yorkshire Rhubarb
Tiramisu, Caramelized Palmier
Trio of sorbets: Strawberry, Cherry & Raspberry (ve)
To share: British Cheese, Grapes, Celery, Tomato, Chili & Onion Seed Chutney & Crackers (gfa)
-Cropwell Organic Stilton, Baron Bigod, Vintage Lincolnshire Poacher, Rachel & Sparkenhoe Vintage

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu.