

Valentine's Menu

£40.00

Intros

Extra Basket of Bread with Olive Oil, Balsamic Vinegar & Butter £2.50 Garlic Bread £2.50 with Cheese £3.00
Marinated Green & Black Olives £2.50 Fried Baby Peppers & Sea salt, Sriracha Mayo £4.00
Spiced Whitebait, Wasabi Tartar £4.00 Baby Squid Chipirones, Aioli £4.00
Honey Glazed Baby Chorizos £4.00 Panko Breaded Bacon, Smoked Apple Brown Sauce £4.00

Starters

Roasted Red Pepper & Tomato Soup, Pesto, Toasted Pine Nuts, Tomato Palmier *g without Palmier*
Pressed Hogget Breast, Pea & Mint Arrancini, Tapenade, Tomato Petals, Jus
Seared King Scallop, Poached Lobster & Bass, Bouillabaisse, Aioli, Orange & Fennel Pollen *g*
Charred Melon, Mango, Green Papaya Relish, Lime & Chilli, Lemongrass Granite *g*
Seared Tuna, Mouli, Tempura Stem Broccoli, Toasted Sesame Seeds, Soy & Honey Carrot, Wasabi *g without Carrot*
Charred Ribeye, Café de Paris Panko Mushroom, Cylinder Chips, Shallot Rings, Béarnaise Espuma

Palette Cleanser

Cucumber Sorbet, Pimms Fruit

Main Course

Pan Fried Sea Bass, King Prawn Tortellini, Fennel Puree, Pickled Courgette Spaghetti, Samphire, Beurre Blanc
Umami Mushroom Croquette, Roasted Parsnips & Puree, Hazelnuts & Pear, Truffle Oil
Venison Haunch, Hay Baked Beetroot, Jerusalem Artichoke Puree, Cavolo Nero, Roast Garlic & Red Wine Sauce *g*
Coley Loin, Panko Breaded Monkfish Cheek, Pearl Barley & Squash Risotto, Thyme Oil, Walnuts & Onion Petals
Free Range Pork Fillet, Bacon Jam, Black Pudding, Leek Sauté, Pont Neuf, Sriracha BBQ Sauce *g without Black Pudding*
Herb Butter Roasted Chicken Breast, Mushroom & Cheese Fritter, Escalivada, Cauliflower Cous Cous, Sauce Dianne *g*

Grill

Sirloin Steak (£4.00 Extra) Fillet Steak (£5.00 Extra)
Served with Pomme Frites, Dressed Rocket & Sun Blushed Tomato & Mushroom Gratin
Pepper, Stilton, Mushroom or Béarnaise Sauces available £2.00 each

Side Dishes

Twice Cooked Hand Cut Chips £3.00 Chefs House Salad £3.00 Rocket & Parmesan Salad £3.00
Sun blushed Tomato, Pine Nut & Olive Salad £3.00

Pre Dessert

Coconut Pannacotta, Basil Sorbet, Spiced Pineapple & Passion fruit Salsa

Desserts

Assiette of Dark Chocolate Brownie, Praline Milk Bavaois, Raspberry Eclair (To share for 2 People)
Dark Chocolate Brownie, Chocolate Mousse, Viennese Biscuit, Marmalade Gel, Orange & Olive Oil Sorbet
Praline Milk Bavaois, Apricot & Pistachio Nougat, Peanut Butter Ice Cream, Moscatel Sauce *g*
Mini Apple Crumble Tart, Crème Brulee, Apple Rice Pudding Arrancini
Raspberry Éclair, Dehydrated Raspberries, Lychee & Rose Sorbet, Meringue Drops, Fruit Pastels
Selection of Homemade Ice Creams, Tuile Basket *g without Tuile*
Selection of Lincolnshire Poacher, Cropwell Bishop Stilton & Brie De Meaux served with Chutney & Biscuits

Coffee or Tea & Petit Fours

g Denotes Gluten free. Please ask about other dishes which may be able to be changed to gluten free dishes. We will be happy to discuss a simpler menu and advise on dietary requirements especially the major food intolerances. For Parties of 6 or more a 10% discretionary service charge will be added to the final bill.