

VALENTINE

Available 14th-16th February

Set Price Menu
2 courses £17.95
3 courses £21.95

STARTER

Tempura Oysters

wasabi tartar sauce, gem lettuce

Panko Duck Egg

wild garlic soup, potato lace, edible flowers

Soup of the Day

handcrafted bread

MAIN

Beef Rib - To Share

hand cut chips, grilled garnish, béarnaise sauce

Whole Glazed Chicken

roast celeriac terrine, tender stem broccoli, chicken jus.

Celeriac and Beetroot Wellington

pomme puree, wilted greens

DESSERT

Includes Chocolate Truffle Selection to share

Millionaire Tart

ale sponge, salt caramel grenache, aerated chocolate, chocolate ice cream

The Rose

blackberry parfait, mint gel, meringue shards, sable cookie, lemon sorbet

Cheeseboard

selection of cheese, each presented with its own chutney and a selection of artisan biscuits, quince jelly, fig relish, spicy red onion marmalade, sweet apple and cider chutney, pickled walnuts, celery and grapes

