



Valentines Day

STARTERS

Red Pepper & Almond Veloute served with Crusty Bread (vg) (gf*)

Ham Hock Croquette with Pineapple Relish

Home-made fishcake with Laverbread Hollandaise

Sharing Platter for 2 with Olives, Sun-dried Tomatoes, Hummus and Flatbread (vg)

MAIN COURSE

Pan Fried Cod, Crispy Potatoes, Pea Puree & a Warm Tartar Sauce (gf)

Shin of Beef Ragu, Tagliatelle and a Parmesan Tuille

Chicken Supreme, Potato Rosti, Hispi Cabbage and a Madeira Jus (gf)

Celeriac Schnitzel, Polenta Chips and Celeriac Coleslaw (vg*)

DESSERT

Chocolate Fondant, Salted Caramel Ice Cream

Sparkling Wine Jelly with Mascarpone and Sable Biscuit

Buttermilk Panna Cotta, Strawberry Compote and a Shortbread Crumb (gf*)

Trio of Sorbet (vg) (gf)

£60 per Couple

VG - Vegan VG - Can be made Vegan/ GF- Gluten Free/GF*- Can Be Made Gluten Free

