

CELEBRATING
Valentine's Day

Aperitif

Glass of pink fizz

Starter

Beetroot Salad

Roasted, pickled, dried and dusted beetroot with a goats cheese mousse.

(V also can be made vegan)

Home cured salmon

Thinly sliced salmon with burnt cucumber, crème fraiche and toasted sourdough.

Ham hock terrine

infused with mustard, gherkin and caper service with a date puree, homemade piccalilli and toasted sourdough.

Main course

Slow roasted belly pork (GF)

With mustard mash, spiced jus, parsnip purée and seasonal greens.

Fish pie

Salmon, crayfish, smoked haddock, peas and egg bound in a mornay sauce topped with puff pastry served with seasonal vegetables.

Parsnip risotto (vegan)

A pearl barley risotto, infused with parsnip purée, roasted parsnip and parsnip crisps topped with peppery rocket.

Dessert

Dark chocolate tart

Served with cream

Honey and walnut tart

Served with ginger sorbet

Blackberry and apple compote

With coconut sorbet

Petit four

A selection of fudge and chocolates with coffee or tea

£32.50 per person

