

# VALENTINES

## *Menu*

### Starters

Roasted carrot & cumin soup with toasted focaccia bread

Smoked mackerel mousse served with beetroot purée, pickled cucumber, sourdough croûte & lime crème fraîche

Ballantine of confit duck served with hoisin sauce, spring onion & celery salad served with orange sauce toasted brioche

Oven baked Camembert (to share) served with warm ciabatta sticks & onion marmalade

### Mains

Pork loin wrapped in parma ham, fondant potatoes, burnt apple purée, sage stuffing with port and apple jus

8oz char-grilled rib eye steak served with dauphinoise potato, roasted vine tomatoes, asparagus and rich peppercorn sauce

Oven baked stone bass, served with saffron & chive Pomme Purée, buttered samphire, white wine & spinach sauce

Beetroot & goats cheese risotto served with rocket & parmesan salad with toasted sourdough bread

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### Desserts

Hanging kebab (to share)  
brownie, marshmallow strawberries & tiffin

Classic knickerbocker glory  
(to share)  
layers of three ice creams, strawberry jelly,  
chocolate sauce, fruit cocktail and whipped  
cream

Chocolate fondant, Baileys Anglaise, honey  
comb tuiles & Oreo ice cream

Champagne and raspberry posset, warm spiced  
churros & berries

2 course - £24.95

3 course - £29.95