



VALENTINES DAY
STARTERS

JERUSALEM ARTICHOKE SOUP (VO)
SERVED WITH A BLUE CHEESE YOGHURT AND WARM BREAD

PAN ROAST SCALLOPS (G)
SERVED WITH A ROASTED CAULIFLOWER PUREE, BLACK PUDDING CRUMB, AND HERB OIL

CITRUS DILL CURED SALMON
BLOOD ORANGE, RADISH, KETA CAVIAR & YUZU-SUMAC DRESSING (F).

SMOKED HAM HOCK (SUL, MU, G)
SMOKED HAM HOCK TERRINE, HOUSE PICKLES, MUSTARD DRESSING, ON WARM SODA BREAD

HERITAGE BEETROOT SALAD (V) (SUL)
WILD ROCKET, APPLE, RADISH, PICKLED CARROTS, ROSE HARISSA DRESSING

MAINS

BEEF WELLINGTON (D)
SERVED WITH CELERIAC PUREE, TRUFFLE MASH, BROCCOLI, AND RED WINE JUS.

PAN ROASTED SEABASS (D)
SERVED WITH KALE, TOMATO, MUSSELS, SPRING ONIONS, AND LOBSTER BISQUE.

PAN ROASTED DUCK BREAST
SERVED WITH CARROT PUREE, ROMANESCO, AND PARMESAN CROQUETTES.

POTATO ROSTI (VV)
SPICED DAHL, BRAISED CHICORY, RED ONION BALSAMKC GLAZE.

RIB EYE STEAK
SERVED WITH GRILLED TOMATO, MUSHROOM, ONION RINGS, PEPPERCORN SAUCE AND CHIPS.

DESSERTS

CHOCOLATE FONDANT
RASPBERRY COOLIE, POPCORN, AND CHOCOLATE SOIL, AND
CARAMEL ICE CREAM

TONKA BEAN PANNA COTTA
ROSE PETALS, SERVED WITH YORKSHIRE RHUBARB AND RASPBERRY
COULIS

CHEESE BOARD
SERVED WITH A SELECTION OF CHEESES, GRAPES, APPLE,
CRACKERS, QUINCE JELLY, AND CHUTNEY.

LOVE HEART
RED VELVET SPONGE LAYERED WITH A DELICATE
STRAWBERRY AND LIME CRÈMEUX, TOPPED WITH A
SILKY MADAGASCAR VANILLA MOUSSE, AND
ACCOMPANIED BY A SCOOP OF ARTISANAL ICE CREAM
AND CHAMPAGNE VANILLA CUSTARD

STICKY TOFFEE PUDDING
SERVED WITH HOT BUTTERSCOTCH SAUCE AND
VANILLA ICE CREAM (VEGAN AVAILABLE)



SET MENU ♥

3 COURSES £65 WITH A WELCOME GLASS OF BUBBLY

PLEASE LET A MEMBER OF STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS