

Valentines

Date Night

Starters

Roasted Sweet Potato & Coconut Soup, pine nuts, warm tin loaf, whipped salted butter
To share - Baked Camembert, infused with rosemary, sage & garlic, caramelised onions, honey, figs & selection of bread

Chicken & Confit Duck Terrine, rye baked sourdough, sour cherry compote

Violet Chickpea & Vegetable Pasta, spinach cream sauce, sea herbs

Cured Salmon, prawns, pickled cucumber, lime crème fraiche

Main

Garlic & Thyme Roast Chicken, wild mushrooms, pea, spinach & onion fricassee, roast new potatoes, thyme cream sauce

Rump of Lamb, potato boulangère, baby leek's, purple broccoli, wild garlic & salsa Verde

Duo of Steak to share, Rump & Sirloin, garlic & rosemary butter, hand cut chips, mushroom confit tomato, peppercorn & wild mushroom cream sauce

Lemon sole, crushed baby new potatoes with spring onion, tender stem broccoli, crab & tarragon cream sauce

Salt Baked Celeriac Schnitzels with brown butter, roasted root vegetables, cannon potato, caper & lemon sauce

Dessert

Hazelnut & Fig Posset, poppy seed shortbread biscuit

Chocolate & Cherry Pavlova, cherry ice cream, pistachio crumb

Dessert to share

Mango & elderflower mess

White chocolate blondie

Strawberry, black pepper & clotted cream tart

Selection of Appleby Cheeses, celery, frozen grapes, red onion chutney, whipped salted butter

£40 per person for 3 courses