



Valentine's Day

Two Courses | 27pp - Three Courses | 34pp

Starters

WILD BOAR LIVER & BRANDY PATE

Toasted bread, caramelised onion chutney & house salad (NG)

SALMON GRAVADLAX

Cocktail gherkins, lilliput capers & herb oil (NG)

GARLIC WILD MUSHROOM ON TOAST

Grilled bread, Parmesan & truffle oil (V, VE)

OVEN BAKED MINI CAMEMBERT

Fig & honey chutney, artisan crusty bread (V)



Mains

CHICKEN SUPREME

Creamed mash potatoes, smoked bacon, buttered greens & peppercorn sauce (NG)

BUTTERNUT, KALE & APRICOT ROAST

Roasted potatoes, seasonal vegetables & red wine gravy (V, VE)

PAN SEARED SEA BASS

Tender stem broccoli, crushed new potatoes & dill & capers hollandaise sauce (NG)

PORK BELLY

White truffle potato gratin, seasonal vegetables & red wine jus (NG)

SURF & TURF

28 days aged 6oz sirloin steak, jumbo tiger prawns in garlic butter, skin on fries, mixed house salad (NG)



Desserts

MUSCOVADO STICKY TOFFEE PUDDING

toffee sauce & vanilla ice cream (V, NG)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

mango coulis & passion fruit sorbet (V)

TRIO OF SORBETS

Raspberry, mango & blood orange (V, VE, NG)

DUO OF CHOCOLATE TO SHARE

Chocolate fondant, blood orange sorbet, triple chocolate brownie & raspberry coulis (V)

PANNETONE BREAD 'N' BUTTER PUDDING

Creamy custard (V)



V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients

For tables of 1 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.



PUB ~ ACCOMMODATION ~ RESTAURANT