



VALENTINE'S DAY

Three courses and a bottle of Brut Rosé Cremant D'Alsace per couple / £50 each

TO START

Seasonal soup, treacle bread (vga, gfa)

Fishcakes, lime & dill yoghurt dressing

Wild mushrooms, treacle bread, cured egg yolk & sunflower butter (v)

Roast beetroot, goat's cheese, candied walnuts & crispy sage (v,gf)

MAINS

Local ale battered haddock, fat chips, minted pea puree, tartare sauce (gfa)

Wild mushroom tagliatelle (v)

Sea bream, new potatoes, capers & lemon sauce

Confit of duck, dauphinoise potatoes & blood orange sauce

Rump steak, fries, rocket & pickled shallot salad (gf)

DESSERT

Chocolate brownie, vanilla ice-cream

Spiced rice pudding (vg)

Sticky toffee pudding

Cheesecakes

Ice-creams & sorbets

