



VALENTINES MENU

FRIDAY 11TH, SATURDAY 12TH, MONDAY 14TH FEBRUARY
£35 PER PERSON

START

SHARING BOARD, BAKED CAMEMBERT, TOMATO CHUTNEY, TOASTED BREADS,
PICKLES, CURED MEATS, HUMOUS

SMOKED SALMON & CREAM CHEESE CANNELLONI, PICKLED & ROAST BEETROOT, RYE BREAD

TWICE BAKED CHEESE SOUFFLÉ, CARAMELISED ONIONS, ROAST GARLIC & THYME CREAM, PARMESAN

CHICKEN & MUSHROOM TERRINE, CELERIAC REMOULADE, PICKLED SHISHI MUSHROOM, TARROGAN AOILI



MAIN

PAN FRIED LAMB RUMP, POACHED & PICKLED HERITAGE CARROT, LAMB SHOULDER CROQUETTE, MINTED LAMB SAUCE

SMOKED CHEESE AGNOLOTTI PASTA, WILD MUSHROOMS, TRUFFLE CREAM SAUCE, CRISPY SAGE, RAINBOW KALE

BOUILLABAISSE, COD, SALMON, MUSSELS, PICKLED COCKLES, BRAISED FENNEL, PARMENTIER POTATEOS, BISQUE

8OZ SIRLOIN STEAK, TRIPLE COOKED CHIPS, GARLIC BUTTER, CONFIT TOMATO, FLAT MUSHROOM
(£5 SUPPLEMENT)



DESSERT

SHARING DESSERT, BAILEYS CHEESECAKE, LEMON TART, CHOCOLATE BROWNIE,
MILK ICE CREAM, CARAMEL, BERRY COMPOTE, SHORTBREAD CRUMB

BERRY MESS, BLACKBERRY CREME DIPLOMAT, MACERATED BERRIES, MERINGUE, LEMON BALM

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, HONEYCOMB

CHEESE BOARD, TOMATO CHUTNEY, CRACKERS, GRAPES, CELERY;
YORKSHIRE CASK, KIDDERTON ASH, DUKE OF WELLINGTON



PRIVATE DINING AVAILABLE FOR £100 ROOM HIRE

ADD AN OVERNIGHT STAY FOR £150

(price per room per night including breakfast for two from 9am)