

VALENTINE'S DINNER

3 COURSES £42.50PP

BREAD FOR THE TABLE

- ♥ Japanese milk bread glazed with local wildflower honey whipped salted butter GFA, V, Ve

FIRST COURSE

- ♥ Flat breads GFA -

Your choice of our Neapolitan style flatbreads to share all served with choice of smoked hummus, garlic aioli, or a fresh herb mayonnaise.

- Nduja, hot honey & goats curd
- Merguez sausage, pickled red onion & ricotta
- San Marzano tomato, basil pesto, fior di latte V
- Wild mushroom, aged parmesan, confit garlic V

Or choose 3 of the following

- ♥ Beef dripping hash browns, smoked mackerel pate, fresh horseradish & pickled cucumber.
- ♥ The farmhouse scotch egg & homemade brown sauce GF
- ♥ Smoked Lincolnshire poacher rarebit, toasted sourdough, rich tomato relish V, GFA
- ♥ Corn ribs, chilli and lime V, Ve
- ♥ Salt and pepper squid with sweet chilli mayonnaise GFA

MAIN COURSE

- ♥ Cote de Boeuf for two GF

served with beef dripping fries & dressed watercress & your choice of:

- Bone marrow bernaise
- Peppercorn sauce
- Chimichurri

- ♥ Roast north Atlantic cod with butterbeans & clams, glazed ratte potato, curry sauce, samphire grass & scraps GFA

- ♥ Tagliatelle al pomodoro with basil pesto & aged Parmesan V (add chicken)
- ♥ Celeriac, wild mushroom and toasted pine nut pie with a feta and herb sauce & mashed potato V, Ve

DESSERT

- ♥ Tiramisu

- ♥ Apple tart tatin for two, Madagascan vanilla ice cream
- ♥ Cherry Bakewell tart with a whipped lemon ganache