

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