



VALENTINE'S DAY *Dinner Menu*

£60 per person

LEEK & POTATO SOUP | SOURDOUGH BREAD | BUTTER
GLUTEN DAIRY | GFOA DFOA

COQUILLE ST JACQUES | WARM CRUSTY BREAD
GLUTEN DAIRY MOLLUSCS

GOATS CHEESE & CHIVE ARANCINI | ARRABBIATA SAUCE | ROCKET SALAD
DAIRY EGG | GLUTEN FREE

HAM, CHICKEN & BLACK PUDDING TERRINE | TOMATO CHUTNEY | SALAD | CRUSTY BREAD
GLUTEN SULPHITES DAIRY | DFOA GFOA

BEEF WELLINGTON | GARLIC & ROSEMARY MASH | RAINBOW CARROTS | TENDERSTEM
BROCCOLI | KALE
GLUTEN SULPHITES | DAIRY FREE

WILD MUSHROOM | TRUFFLE RISOTTO | PARMESAN | MICRO HERB
DAIRY SULPHITES | DAIRY FREE VEGAN OPTION AVAILABLE

PORK FILET | DAUPHINOISE POTATO | COARSE MUSTARD | APPLE CIDER SAUCE | RAINBOW
CARROTS | BRAISED RED CABBAGE | KALE
MUSTARD DAIRY SULPHITES | GLUTEN FREE

COD & CHORIZO BALLENTINE | PARISIENNE POTATOES | TENDERSTEM | PUTTANESCA SAUCE
FISH GLUTEN SULPHITES | DAIRY FREE

ROSE & RASPBERRY DELICE | RUBY CHOCOLATE | VANILLA ICECREAM
EGG DAIRY GLUTEN

RHUBARB & CUSTARD TART | VANILLA ICECREAM
EGG DAIRY GLUTEN

CHERRY BAKEWELL CHOUX BUN | VANILLA CHANTILLY | ALMOND FRANGIPAN CRUMB
EGG DAIRY GLUTEN NUTS

BLOOD ORANGE POSSET | CITRUS PEEL | ORANGE SEGMENT
SOYA | VEGAN DAIRY FREE GLUTEN FREE