

VALENTINES WEEKEND MENU

Amuse-Bouche

Red Pepper & Tomato Soup - £1.50

Starters

Camembert to Share, Homemade Breads, Spiced Tomato Chutney - £14

Pan Fried Scallops, Samphire, Cauliflower Puree, Passion fruit - £8.50

Duck Liver Terrine, Pear Chutney, Dressed Leaves, Toasted Sourdough - £7

Palette Cleanser

Passion fruit Sorbet - £1.50

Mains

Seabass Fillet, New Potatoes, Tomato, Cucumber, Mussels, White Wine Cream Sauce - £18

Fillet of Beef, Horseradish Mash Potatoes, Silverskin Onions, Glazed Carrot, Red Wine Jus
£20

Crispy Gnocchi, Textures of Beetroot, Herb Oil, Pea shoots (V) - £16

Desserts

Sharing Chocolate Fondue, Pineapple, Strawberries, Brownie Bites, Banana, Marshmallows
- £14

Sharing Cheese Board with Chutney, Artisan Biscuits & Pickled Grapes- £16

Ice Cream Sundae, Raspberry Ripple Ice Cream, Raspberry Sauce, Mixed Berries, Crushed
Meringue, Heart Shortbread - £6

Tea, Coffee and Truffles/Macaroons - £3.50

Please ask a member of staff about the children's menu. All our dishes are cooked from fresh and made using only the Best Local and Seasonal Produce (where possible), if you are in a rush, please tell a member of staff. May contain traces of nuts or other allergens please notify us if you suffer from allergies. Some of our dishes could also be offered as Gluten Free, please ask a staff member.