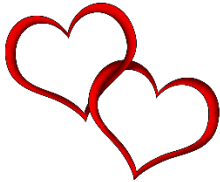




Valentines Day

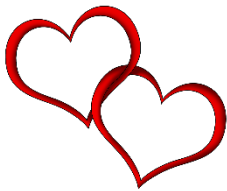


Starters

Cream of Jerusalem Artichoke Soup - parsnip crisps & sour dough bread

Gin & Dill cured Salmon - cucumber & chive crème fraîche

Chicken Liver Parfait - quince jelly & toast

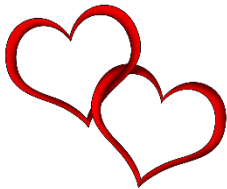


Mains

Slow cooked shoulder of Venison - Dauphonoise potato & purple sprouting broccoli

Pan Fried Sea Bass - Saffron risotto, green beans & almonds

Wild Mushroom Papadelle - Truffle cream sauce & crispy sage



Puddings

Salted Caramel Crème Brulee - Raspberries & shortbread

Prosecco & Mixed Fruit Jelly - Lemon sorbet

Baileys Chocolate Cheesecake - Baileys cream

2 courses £19.50 3 courses £25.00