

..... VALENTINE'S MENU

£65.00 per couple

Four courses and a bottle of House Red, White or Rosé Wine

..... AMUSE BOUCHE

Tomato Arancini With Pesto dressing (v)

..... STARTERS

Celeraiac, Apple and Smoked Cheddar Soup (v) (gfo)

Roast Beetroot and Goats Curd Salad With dukka and Pomegranate Molasses (v)

Smoked Salmon Mousse With Vodka Cured Salmon Potato Salad, Yuzu Dressing (gf)

..... MAINS

Confit Duck Leg With Vanilla and Griotine Jus, Roast Garlic Mash, Rainbow Chard (gf)

Roast Sea Bass, Crayfish and Crab Risotto With Herb Salad (gf)

Polenta Cake with Wild Mushroom Casserole Rocket and parmesan salad (v)

..... DESSERTS

White Chocolate and Raspberry Mousse Pistachio shortbread (gfo)

Passion Fruit Parfait With Mango Sorbet and Crisp (gf)

Local Cheese and Biscuits Quince Jelly

..... HOUSE WINES

Conde Pinel Tempranillo *Intense aromas and peppery notes from Spain*

Santa Digna Merlot *Fair trade Chilean with aromatic intensity*

Adobe Cabernet Sauvignon *Organic Chilean with blackcurrant notes*

Pegasus Pinot Grigio *Hungarian fresh dry white, floral and citrus aroma*

Reserve St. Martin Chardonnay *French easy drinking and refreshing*

Santa Digna Sauvignon Blanc *Fair Trade Chilean, melon and lime notes*

Burlesque Zinfandel *A bright, berry fruited palate with an off dry finish*

(v) - Vegetarian

(gf) - Gluten free

(gfo) - Gluten free option available

