

Valentines Day

3 Courses for £35 per person

STARTER:

French onion soup topped with a sun blushed tomato and brie crouton **Sd, G, D**

Pan seared scallops sat on black pudding with cauliflower puree **C, Sd, D**

Duck liver pate, toasted ciabatta, seasonal leaves & Cumberland sauce **Sd, G, D, E**

Camembert with toasted tomato and herb focaccia and chef's chutney **Sd, G, D - TO SHARE**

MAINS:

Trio of lamb; shoulder, rump & cutlet of lamb served with roasted seasonal vegetables, dauphinoise potato and a red wine jus **Sd, D**

Fillet Rossini, pan fried fillet steak sat on a herb infused crouton topped with a mushroom fricassee and a truffle jus. **D, Sd, G**

Pan fried Tuna steak, sat on a bed of sautéed green beans, red onion, sun blushed tomatoes & new potatoes, dressed with a garlic and herb oil. **F, Sd**

Courgette and aubergine timbale with roast butternut squash, sweet potato and a tomato coulis. **Sd**

DESSERT:

A sharing plate with mini deserts, dark chocolate fondant, strawberry & clotted cream panna cotta, blood orange sorbet. **D, E, G, Sd, S - TO SHARE**

V: Vegetarian VE: Vegan GF: Gluten-Free

Allergy Advice: Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen if you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

