



## Valentines Menu

Tuesday 14<sup>th</sup> Feb 2023

ADVANCED BOOKING ONLY

Prosecco on Arrival



### Starters

**Pan Fried Pigeon Breast** (GFO)

Black Pudding Beignets, Sweetcorn Puree, Bacon Pangrattato, Pickled Cherry

**Seared Scallops** (GF)

Prosciutto, Chorizo, Salsify, Caramelised Apple Puree

**Mulligatawny Soup** (V, VEO)

Spiced Onion Fritter, Garlic Crispbreads, Coriander Oil

**Whole Baked Camembert (To Share)** (V, GFO)

Smoked Garlic & Thyme, Chilli Infused Waresley Honey, Toasted Brioche



### Mains

**Venison Saddle Wellington** (GFO)

Fondant Potato, Braised Cabbage, Parsnip Puree, Wild Mushroom & Bacon Huntsman Sauce (GFO)

**Lobster & Prawn Linguine**

Tomato & Chilli Sauce, Roasted Cherry Vine Tomatoes, Spring Onion, Chive

**Chargrilled Halloumi** (GF, V, VEO)

Artichoke Potato Rösti, Wild Mushrooms, Hazelnuts, Black Truffle, Purple Sprouting Broccoli

**35oz Dry Aged Tomahawk Steak (To Share)** (GFO)

Garlic Butter Langoustine, Chimichurri, Truffle & Parmesan Chips, Tobacco Onion Salad

24 HOUR ADVANCED PREORDER



### Dessert

**Chocolate Fondue (To Share)** (GFO)

Churros, Marshmallow, Berries & Banana

**Strawberry Pannacotta** (GFO)

Pistachio Shortbread, Rose Infused Frozen Yoghurt, Crystallised Rose Petals

**Raspberry & Rhubarb Frangipan**

Clotted Cream, Toasted Almonds, Raspberry Sugar

Followed by Coffee and Petit Fours

£69.95 PER PERSON



A non-refundable deposit of £10 p/p is required upon booking. Please speak to a member of our service team for any special dietary requirements or allergen information. Most dishes can be adjusted to suit your needs. If there is anything that you fancy not on our menu, please ask and we will be happy to accommodate. (GF) = gluten free (GFO) = gluten free option available (V) = vegetarian (VE) = Vegan (VEO) = Vegan option available. \*PLEASE NOTE that due to size restrictions in our kitchen, we do not have an allergen free deep fat fryer, and the fryers are used to cook products containing gluten and other allergens.