



VALENTINE'S DAY MENU

STARTERS

Rosery goats cheese mousse, red chicory, candied walnuts, beetroot, compressed apple, micro celery & fennel crackers £12.00

Slow braised beef cheek terrine, celeriac puree, pickled red onion & red wine jus £13.00

Pan fried scallops, crispy pork belly, spiced apple puree, pickled ginger, toasted sesame, pak choi & puffed pork crackling £16.00

MAINS

Roasted squash and sweet potato gnocchi, Isle of Wight halloumi, sage pesto emulsion & rocket £21.00

Lightly marinated lamb rump, lamb shoulder croquette, braised baby carrot, swede puree, red kale & rosemary infused lamb jus £31.00

Salt cod fillet, vermouth butter sauce, chiffonade leeks, salty fingers, confit potatoes & salmon roe £29.00

DESSERT

Vanilla cheese cake, raspberry glaze, caramelised white chocolate and raspberry sorbet £11.00

Sticky toffee date pudding, rich toffee sauce & vanilla ice cream £10.00

Pink Lady apple parfait, honeycomb, cinnamon crumble, frozen yogurt star anise gel £11.00