

Valentine's menu

Potato, parmesan & rosemary soup

Poached hens egg & pangritata

Slow cooked belly pork

Apple slaw, crispy crackling, tempura cauliflower

Flaked home smoked Scottish salmon

Toasted bagel, horseradish crème fraiche, pickled cucumber, watercress

Gorgonzola, leek and walnut arancini

Truffle creamed leeks

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Thyme roasted duck breast

Creamed savoy cabbage, sable potatoes, pomegranate jus

Fillet of Stonebass

Chickpea & chorizo cassoulet, kale, courgette & charred peppers

Ricotta & potato dumplings

Broad beans, peas, sun blushed tomatoes, pea shoot & parmesan salad, basil pesto dressing

Roast fillet of British beef

Artichoke puree, braised cheek, red wine confit shallot, truffled pomme puree

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Rich Belgian chocolate tart

Sour cherry, pistachio ice cream

Pan fried peppered strawberries

Meringue, Cointreau, micro basil, vanilla cream

Chefs selection of artisan cheese

Chutney, celery, grapes, homemade fruitcake & biscuits

Rhubarb & stem ginger cheesecake

Cinnamon crunch, orange puree, candied peel

