



VALENTINES MENU 2019

3 courses £28.95



Spinach and watercress soup, mustard crumb,
ciabatta bread and butter

Twice baked butternut squash, parmesan and sage soufflé.

Venison terrine.
Chutney, ciabatta



Maple-glazed salmon, smoked broth.
Served with new potatoes and mange tout

Steak Onglette (cooked pink), glazed beef cheek,
carrot puree, kale, chips

Slow braised lamb shoulder, tomato and mint gravy,
mashed potato, buttered carrots

Beetroot tart tatin, goats cheese cream, mixed leaf



Lime posset, poached forced rhubarb, shortbread.

Cheesecake, caramel blood oranges, hobnob crumb.

Chocolate mousse cake, raspberries, creme fraiche.

Cheddar or Stilton, crackers and chutney.