

# 450

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## above



♥ Valentine's Day ♥

**Handmade bread**  
**With whipped Henderson's butter**

♥ **To Start** ♥

**Crab and raisin Samosas**  
**With watercress, avocado & coriander dip and dill dressing**

**Roasted plum tomato and beetroot soup**  
**With sour cream and crusty bread**

**Baked Camembert to share**  
**With fig & cranberry chutney and focaccia**

**Duck liver parfait**  
**With spring onions and orange & sesame crackers**

♥ **Mains** ♥

**Pan cooked paprika salmon fillet**  
**With smoke salmon ravioli, butternut sauce and pickled clams**

**Pork loin steak**  
**With chive creamed potatoes, barley and wild mushroom cream sauce**

**Potato spinach and chick pea curry**  
**With roast and fried curried cauliflower**

**Chateaubriand to share**  
**With duck fat fondant potatoes, cauliflower Parmesan fritters, courgettes,  
tomatoes and diane sauce (£5.00 supplement per person)**

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♥ Desserts ♥

**Rhubarb and pistachio frangipani tart**  
**With rhubarb ice cream and crème anglaise**

**Dark chocolate fondant**  
**With black cherry sauce and white chocolate ice cream**

**Vanilla panna cotta**  
**With strawberry salad, strawberry sorbet and sweet balsamic**

**Cheeseboard**  
**served with chutney, biscuits, celery and apple (£2.00 supplement)**

♥ To Finish ♥

**Coffee and truffles**  
**Your choice of coffee, tea or hot chocolate served with handmade chocolate truffles (£3 supplement for liqueur coffees)**



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### Wine Night

**White wine and rosemary focaccia  
with truffle butter**

**Confit rabbit terrine  
Pickled rhubarb and apricot salad**

**Pumpkin gnocchi  
Fennel, coriander parmesan and cress**

**Blackened octopus salad  
With cucumber squash and artichoke**

**Curried lamb rump and cutlet  
Sprout leaf, hash potato, pea and bacon sauce**

**Savarin eu fruits  
Dipped in white chocolate with blackberry cream fruits and berries**

**Coffee and petit fours**

**3.20**