

VALENTINES MENU

14TH FEBRUARY 2019

£35.00 A HEAD

AMUSE BOUCHE

**LEEK & WHITE TRUFFLE VELOUTE, SLOW COOKED HENS EGG,
GRUYERE CHEESE TUILLE (gf)**

**GIN & TONIC CURED SALMON, CUCUMBER, DILL, RADISH, SODA
BREAD (gfo)**

**BARBECUED BELLY OF PORK, SWEETCORN, SPRING ONION, CHILLI &
SESAME SALAD (n)**

**ROAST CORNFED CHICKEN, SWEET POTATO GNOCCHI,
COURGUETTE, VINE TOMATO & BASIL SAUCE, BLACK OLIVE CRUMB
(gfo)**

**FILLET OF BRILL, BUTTERED SEA VEGETABLES, POMME PUREE,
SHELLFISH SAUCE (gf)**

**YORKSHIRE BEEF FILLET, MINI BEEF & ONION PIE, PARSNIP, HISPI
CABBAGE, CARROT, BEEF SAUCE**

**HOMEMADE SQUASH, SPINACH & GOATS CHEESE LINGUINI, BASIL
PESTO (v,n)**

ASSIETTE OF DESSERTS (gfo)

TEA, COFFEE & CHOCOLATE TRUFFLES