

Starters

Smoked salmon & crayfish makizushi served with an oriental noodle salad & pickled vegetables

An individual chorizo, bean & smoked paprika cassoulet topped with a baked egg. Served with crusty bread

Baked portabello mushroom with creamed leeks & smoked cheddar with a crumb crust

Seared pigeon breast on a warm salad of bacon, black pudding & apple

Mains

Pan-fried sea-bass fillet served on a crab & spring onion risotto topped with lemon marinated fennel

Home-cured Gressingham duck breast on hazelnut pesto mash, with honeyed parsnips & a red-current, orange & port jus

Fillet beef wellington served on celeriac puree, with green beans & an ale & mustard gravy

An oven roasted Romano pepper, stuffed with Moroccan spiced wild rice, apricots, pistachios & pine nuts. Served with roasted broccoli & preserved lemon

Desserts

Raspberry & white chocolate cheesecake

Homemade chocolate mousse with liquored strawberries

A warm waffle with caramelised banana & home made maple & walnut ice-cream

Homemade tequila & lime sorbet

Classic strawberry Eton mess

A chilled glass of champagne £5.50

2-courses £16.95

3-courses £19.50

Our selection of cheeses, biscuits & pickles £5.95

An aged glass of port £3.45

Service charge is not added as standard
Available from Thursday 11th—Sunday 14th February from 7pm
Booking only please

number
bar & restaurant

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Valentines