

VALENTINE MENU

5pm – 6.30 3 courses £35

7pm – 9.30pm 3 Courses £45

STARTERS

Crispy Whitby crab scotch egg with curried mayonnaise & lemon

Roast cauliflower & garlic velouté with a parmesan scone and truffle oil (V)

Homemade chicken liver pate with a pickled apple salad, bramley jam and toasted brioche

Burrata & heritage tomato salad with walnut pesto (V)

Pulled pork croquettes with homemade brown sauce

Smoked haddock & leek rarebit on sourdough toast with spiced tomato relish

MAINS

Braised belly pork with carrot puree, crispy black pudding, sticky rhubarb jam and spiced crackling

Classic Bouillabaisse; Menai mussels, crayfish, tiger prawns and seabass with tomato and chorizo broth and classic rouille crostini

Taste of lamb; roast chop with crispy belly, basil puree, dauphinoise potatoes and red wine sauce

Seared beef fillet mignon with oxtail fritters, red cabbage, potato rosti & wild mushroom sauce

Roast cod loin with leek & prawn chowder, crispy seaweed and caviar

Wild mushroom & garlic pearl barley risotto with walnuts, gremolata tapenade & truffled mascarpone (V)

Dessert

Assiette sharing board; chocolate & passionfruit mousse, strawberry tart with vanilla crème patisserie, coconut macaroon with limoncello raspberries, honeycomb mess and rhubarb panna cotta with orange shortbread

