



## **VALENTINE'S DAY**

3 Courses £30

### **Starters**

Wood Roasted Red Pepper & Tomato Soup, Olive Oil, Thyme Ciabatta Croutons (v) (gf\*)

Rolled Oak Smoked Salmon, Mascarpone, Dill, Lemon & Apple (gf)

Wild Mushroom Arancini, Truffle Mayonnaise, Tarragon Oil, Aged Parmesan (v\*)

Carpaccio of Beef, Radish, Fresh Peas, Pecorino & Truffle Oil Dressing

### **Mains**

Blade of Braised Beef, Dauphinoise Potatoes, Roast Shallots, Stem Broccoli & Confit Garlic – Beef Jus (gf)

Pan Fried Seabass Fillet, Fresh Egg Linguine, King Prawns, Roasted Baby Onions with White Wine Cream

Pancetta Wrapped Chicken Breast, Green Beans & Potato Rosti - Béarnaise Sauce (gf)

Beetroot & Mascarpone Risotto with Creamed Goats Cheese and Marinated Courgettes (v)

### **Desserts**

Treacle Tart, Clotted Cream Ice-Cream

Assiette of Chocolate to Share - Ganache, White Chocolate Mousse, Caramel Cake, Tuilles & Orange Sorbet

Cheese Board to share – Local Stilton, Lincolnshire Poacher, Cornish Brie & Ashed Goats Cheese served with Grapes, Chutney & Oat Biscuits

*(GF) Gluten Free (V) Vegetarian (GF\*) Gluten Free on Request*

*(V\*) Vegetarian on Request*