

# VALENTINE'S MENU

Thursday 14th February

3 COURSES - £75.00

## CHAMPAGNE + CANAPÉS (ON ARRIVAL)

### TO START

**VELOUTÉ OF SWEET POTATO, PUMPKIN + CHILLI (V)**  
freshly baked bread

**PULLED PORK + PIG CHEEK TERRINE**  
celeriac, rhubarb, pain d'épice, Sauternes jelly, hazelnuts

**HEPPLE GIN CURED LOCH ETIVE SEA TROUT**  
crab remoulade, apple gel, rye crisp

**POTATO + TRUFFLE TART (V)**  
spinach, mushrooms, soft poached egg, hollandaise

**TWICE BAKED CHEESE SOUFFLE (V)**  
parmesan cream

### TO CONTINUE

**BRAISED SHOULDER + RUMP OF LOCAL LAMB**  
creamed potatoes, salt baked parsnips, carrot purée, savoy cabbage

**ROASTED VENISON LOIN**  
black sesame, blood orange, shallots, pomme mousseline

**ROAST BREAST OF CORNFED CHICKEN**  
hay baked celeriac, yeast

**SEARED FILLET OF TURBOT**  
prawn wonton, mussels, fennel, Pernod velouté

**CAULIFLOWER (V)**  
roasted, curried + pickled, golden raisins, capers, linseed cracker

### TO FINISH

**GRANNY SMITH APPLE**  
whipped white chocolate + Manzana ganache, apple, Manzana sorbet

**SALTED CARAMEL + MILK CHOCOLATE FONDANT  
(ALLOW 15 MINS)**  
passion fruit jelly, meringue, passion fruit sorbet

**YORKSHIRE RHUBARB + VANILLA MILLE-FEUILLE**  
poached rhubarb, whipped vanilla bavarois, puff pastry, stem ginger ice cream

**STICKY TOFFEE PUDDING**  
butterscotch sauce, vanilla ice cream

**SELECTION OF 3 ARTISAN CHEESES**  
Tunworth (soft), Golden Cross (goats), Hebridean blue, Coquetdale (hard), Wookey Hole cheddar,  
homemade oatcakes, chutney, pickled grapes, walnut + raisin bread

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.