



Valentine's Dinner Menu

'Blushing Rose' Cocktail

Gougère with Mornay cheese sauce (v)
Pork rillettes crouton with apple, ale & raisin chutney
Prawn tempura with ponzu gel & lime



Porcini & wild mushroom risotto
with aged Parmesan & flat leaf parsley pesto (v)
(vegan option available on request)

Pan roasted scallops with black pudding,
apple & Pernod purée

Treacle cured beef carpaccio with celeriac remoulade,
wild rocket salad & sherry vinaigrette (ngci)



Golden Cross cheese, beetroot & spinach pithivier,
orange butter sauce (v)
(vegan & gluten free available on request)

Pan roasted Loch Duart salmon
with glazed rainbow chard & crispy potato straws, Béarnaise sauce (ngci)

Roasted venison loin,
fondant potato & baby root vegetables, sauce Grand-Veneur (ngci)



Selection of 3 artisan cheeses with quince jelly, grapes & cheese crackers

Valhrona Manjari dark chocolate fondant with Bailey's ice cream (v)

Apple tarte tatin (serves 2) with vanilla ice cream (v)
(vegan & gluten free available on request)



Coffee or tea, chocolate truffle & lemon Madeleine (v)

£97.50

Friday, 14th February 2025

