

Valentines Menu

Wednesday 14th February 2024

Three Courses £45

To Start

Slow Cooked Moroccan Spiced Lamb Fritter

Garlic and lime yoghurt, cucumber, red onion and mint salad, coriander oil

Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce

Crisp Breaded Cornish Crab and Prawn Fishcake

Creamed leeks, aged parmesan and pea shoot salad

Grilled Rosary Goats Cheese

Marinated beetroots, truffled hazelnut dressing and local watercress

Whole Baked Tunworth Cheese *(for 2 £10 Supplement)*

Baked with white wine, garlic, truffle oil and honey served with apple, pear and cider chutney, Street Bakehouse bread and pickles

Main Course

Stokes Marsh Farm Chateaubriand *(for 2 £20 Supplement)*

Truffle oil and parmesan chips, roasted field mushrooms and a garlic and herb butter

Herb Crusted Scottish Halibut

Champagne and caviar cream sauce, crushed new potatoes and roasted hispi cabbage

Red Wine Braised Stokes Marsh Farm Feather Blade of Beef

Celeriac roasted and pureed, buttered curly kale, smoked mashed potato, crispy puff pastry parmesan straws and a red wine jus

Honey Roasted Creedy Carver Duck Breast

Duck fat fondant potato, root vegetable puree, Butter poached carrot, tender stem broccoli and rich duck gravy

Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and cucumber and red onion salad

Dessert

Dark Chocolate Crèmeux

Coco crumb, hazelnut praline and salt caramel ice cream

Classic Vanilla Bean Crème Brûlée

Orange and almond shortbread biscuit

Warm Yorkshire Rhubarb and Custard Crumble Tart

Vanilla ice cream and rhubarb syrup

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream

Selection Of British Artisan Cheeses

Homemade chutney and biscuits