

# Valentines Day

3 COURSE SET MENU | £30 PER PERSON

## While You Wait

Warm breads, olive oil, balsamic dip *ve* 6.50  
Nocellara olives *gf* 3.50

## Starters

Tomato & Orange Soup *ve\**  
Crusty bread

Gambas Pil Pil  
Sourdough

Ham Hock & Pistachio Terrine *gf*  
Fig chutney

Confit Duck Croquettes  
Plum dipping sauce

Garlic & Rosemary Baked Camembert To Share *v*  
Toasted sourdough

## Mains

Chicken Supreme *gf*  
Roasted root rosti, wild mushroom & truffle sauce

Miso Vegetable Skewer *ve*  
Tabbouleh, coconut yoghurt, pomegranate, flatbread

Ras El Hanout Lamb Chop *gf*  
Potato & feta terrine, mint & garlic green beans

Salmon, Lemon & Dill Fishcake *gf*  
Mixed leaf salad, skinny fries, warm bread

Pan Roasted Fillet of Venison *gf*  
Dauphinoise potatoes, green beans, blackberry jus

8oz Fillet Steak *gf\**  
Skinny fries, mixed leaf salad, peppercorn sauce | *10 supplement*

## Desserts

Sticky Toffee Pudding  
Spiced rum toffee sauce, vanilla ice cream

Banoffee Eton Mess *gf*

Baileys Chocolate Tart  
Honeycomb ice cream

Passionfruit Cheesecake

Trio of Local Cheese  
Crackers, chutney