



FINE DINING

14th February 2019
Valentines

Moules Mariniere with Rosemary Smoked Mackerel

cured fennel, lemon jam and refined sourdough

Pan Fried Venison

mushroom ketchup, tender stem broccoli, parsnip terrine

Blue Cheese Soufflé

rocket, walnut & pomegranate salad

Roast Guinea Fowl

creamed leeks, grains, wild mushrooms & chicken muesli

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Butternut Squash and Cumin Velouté

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Duck Breast

duck and potato mille-feuille, baby spinach & caramelised chicory, tarragon jus

Ballotine of Chicken Stuffed with a local Wild Mushroom & Chicken Mousseline

tarragon rōsti, savoy cabbage & Jerusalem artichoke

Salmon Papillote

vanilla, kale, cauliflower & white bean cassoulet, rocket & parsley sauce

Vegetable Wellington


pomme puree & chefs red cabbage

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Assiette of Sharing Desserts

£19.95

 denotes suitable for vegetarians

 denotes may contain nuts
"deconstructed"

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.