



# MENU

Thursday 13<sup>th</sup> February 2020


## Valentines Dinner - 3 courses £17.95



### Starters

Pan Fried Loin of Venison

mushroom ketchup, tender stem broccoli, parsnip terrine

 Local Blue Cheese Tortellini  
butternut velouté

Glazed Duck

duck & potato mille feuille, baby spinach & caramelised chicory, soy & honey glaze

Moules Mariniere  
crusty bread

### Soup Course


Love Apple & Red Pepper Soup

### Main Courses

Guinea Fowl Ballotine stuffed with Local Wild Mushroom Mousseline  
creamed leeks, grains, wild mushrooms & chicken muesli



Steamed Cod Fillet  
curried linguine & mussels

Slow Cooked Pork Belly  
braised cheek, confit cabbage & cauliflower, apple & sage jus

 Beetroot Wellington  
lentil, herb & chestnut cassoulet

### Desserts

Assiette of Sharing Desserts

 denotes suitable for vegetarians    " = deconstructed"     denotes contains nuts

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