

VALENTINE'S DAY MENU

5 COURSES PLUS GIN + TONIC



GIN COCKTAIL

AMUSE BOUCHE

WARM CHALK STREAM TROUT

New potato, sorrel, cucumber

ROSARY GOATS CHEESE

Heritage tomato, basil, olive oil

CELERIAC CREAM (v)


Sage croutons, white truffle oil

PRESSED BEEF

Creamed wild mushrooms,
potato gratin, red wine sauce

SEA BASS SPINACH

Rosti potato, red pepper coulis



PEA & SHALLOT TORTOLLONI (v)

Pecorino cheese biscuit

PRE DESSERT

LIME & ROSEHIP POSSET

DARK CHOCOLATE PAVE

Vanilla cream, macaroon, chocolate tuille

ETON MESS

Raspberries, cream, meringue

CHEESE

Locally sourced, blue, creamy, crumbly



SIDES +£4

Steak chips, thyme sea salt

Salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

DRINK PAIRINGS

RED / Rioja, Spain

WHITE / Sauvignon Blanc, NZ

FIZZ / Freixenet Prosecco

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. Offer available 14th February - 17th February 2019. Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary. All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian