



Valentines Menu
Thursday 14th February 2019 6pm – 9pm

Tian of prawn, crab and smoked salmon with a lemon dressing and pea shoots (GF) £7.00

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Duck and foie gras terrine with toasted sourdough and smoked onion chutney £7.50

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Honey glazed petit crotin with a rocket and pine nut salad and pickled beetroot (V) £6.50

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Roast cannon of lamb with dauphinoise potato, purple sprouting broccoli, chantenay carrots and a rosemary and red wine jus (GF) £16.00

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Roasted filo wrapped fillet of salmon with wilted greens, new potatoes and a pink peppercorn and champagne sauce £16.00

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Potato gnocchi with spring onions, peas, mint and spinach (V) £13.50

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Pineapple tarte tatin with toffee ice cream and caramel sauce £6.25

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Assiette of chocolate £8.00 - Great to share!

(Chocolate brownie, white chocolate cheesecake, chocolate delice, chocolate ice cream, marshmallow, honeycomb and cherries with chocolate sauce)

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Turkish Delight panna cotta with poached rhubarb (GF) £6.25

(V) = Suitable for Vegetarians (GF) = Gluten free option available



Valentines Sharing Menu
Thursday 14th February 2019 6pm – 9pm

£70.00 per couple

(We request that you notify us at the time of booking or 5 days prior
if you wish to take advantage of this menu)

Seafood Platter

Smoked haddock scotch egg, tempura prawns, smoked salmon, crayfish,
Norfolk crab bisque and mini Caesar salads

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Côte de Boeuf

Served medium-rare. Glazed in horseradish, Dijon mustard and thyme
with mushrooms, grilled tomatoes, chips, watercress and béarnaise sauce (GF)

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Assiette of chocolate

Chocolate brownies, white chocolate cheesecake, chocolate delice, white chocolate ice cream,
marshmallow, honeycomb and cherries with chocolate sauce

OR

Cheese

A selection of our artisan cheeses with savoury biscuits, grapes and orchard apple jelly

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Tea or coffee