

Valentines

To Start

- Charred mackerel, heritage tomato, watercress, pesto *(gf)*
- Coronation chicken terrine, spring onion, apricot compote, toasted almond *(gf)*
- Grilled octopus, lobster glaze, fennel salad, chilli oil *(gf)*
- Duo of cauliflower, sweetcorn purée, curry oil, popcorn *(v, gf)*
- Melon, grape & mint salad, sauternes gel *(v, gf)*

To follow

- Seared loin & slow cooker shoulder of Venison, potato terrine, turnip puree, honey roasted chantenay carrots, red currant jus *(gf)*
- Sous vide duck breast, confit duck leg, cherry jam, duck fat fondant potato, sauteed leeks *(gf)*
- Celeriac Carbonara, truffle, pecorino, confit egg yolk and crispy wild mushrooms *(v, gf)*
- Roasted Halibut fillet, wilted spinach, buttered new potatoes, caviar and chive beurre Blanc *(gf)*
- Fillet of beef Wellington for two, Pomme puree, honey roasted chantenay carrots, caramelised shallot, red wine jus - (£30 supplement for two)

To finish

- Smooth dark chocolate ganache, vanilla ice cream, raspberries, aged whisky *(gf)*
- Pistachio & white chocolate panna cotta, candied pistachio & rose petals *(gf)*
- Strawberry & almond tart, caramelised yoghurt
- Blacksticks blue cheese, fig jam, balsamic, sourdough crackers
- Caramelized apple tart tatin for two, Madagascan vanilla ice cream

(v) vegetarian (gf) gluten free

Coffee & Petit Fours

£55 per person

Reservations - 01858 535268 - £20 per couple deposit, on booking