



Valentines Dinner Menu
Wednesday 14th February
3 courses £95 for 2

Seared King Scallops Norfolk carrot, maple, pancetta
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt
Avocado, mint & pea sourdough, poached hen's egg, chillies
Bombay Sapphire & dill cured salmon celeriac remoulade
Smoked blade of Hereford beef crumpet, pickled onion
Fattorie Burrata tomato chutney, olive, basil

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Crane Farm rack of lamb sweet potato, roscoff onion, béarnaise sauce
Mediterranean Stonebass pomme rosti, broccoli, prawn, coriander butter
Hereford 12oz Flat Iron Steak watercress, house chimichurri
Ravioli of goats curd mushroom, onion, greens, pine nuts, herb oil
Cornish Crab & smoked bacon risotto peas, mascarpone, tomato
Salt baked swede leek pancake, tarragon cream mushrooms,
poached hen's egg, parmesan

Hand cut chips, Maldon Sea Salt or Garlic & rosemary roasted new potatoes

Rocket, parmesan, capers, sun blushed tomato
Sugar snaps, toasted nuts & seeds

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Sticky toffee Baked Alaska
Dark chocolate nemesis honeycomb, salted caramel
Cropwell Bishop Stilton biscuits, grapes, celery, chutney
Raspberry Crème brulee shortbread
Affogato; 2 scoops of vanilla & espresso
Apple tarte tatin vanilla mascarpone

tea & coffee

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An optional service charge of 10% is added to all tables