



# Valentine's Menu



A Glass of Bottega Prosecco



Oysters (3 for 1 person or 6 to share)

Pan Fried Scallops with Crispy Black Pudding, Hazelnut Crumb, Apple and Sea Herbs

Local Parma Ham from Wallow, Smoked Burratta, Roasted Figs, Aubergine Caviar  
and Sumac Spiced Yogurt

Herb, Walnut and Garlic Baked Camembert with Red Onion Relish  
and Home Baked Bread (for 2) (v)



Chateaubriand (for 2) served with Hand Cut Chips or Fries, Roasted Root Vegetables,  
Onion Rings and Béarnaise or Peppercorn Sauce

Pan Fried Fillet of Seabass with a Fricassee of Mussels, Clams, Smoked Leeks  
and Potatoes with a Leek and Herb Mousse

Roasted Rump and Slow Cooked Belly of Lamb, Peas, Violet Potatoes, Artichokes,  
Mint Gel and Rosemary Jus

Green Risotto with Crispy Herbs, Toasted Seeds, Asparagus and Crumbled Feta (v)



Chocolate Fondant with Hazelnuts, Meringues and Cherry

Buttermilk Pannacotta with Strawberry Sorbet, White Chocolate Aero and Lime Meringue

Selection of Local, British and French Cheese

Poached Rhubarb with White Chocolate Mousse, Ginger Ice Cream and Rhubarb Consomme



**£85 per Couple or £95 including Bottle of Wine**