

## **“HAPPY VALENTINE”**

### **THREE COURSE DINNER @ £40**

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A glass of Prosecco

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Spiced lentil, carrot & caraway soup

Duck liver & orange parfait  
with apple & ginger chutney & Melba toast

Gravad lax, dill crème fresh, cucumber & dried fennel

Blue cheese, poached pear & spiced onion salad  
with Woods vinaigrette

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Pan-fried fillet of hake, lobster bisque,  
blanched leeks & toasted fennel seeds

Seared maize fed chicken breast, black pudding,  
shiitake mushroom, juniper & port sauce

Sweet potato & caramelised onion samosa,  
mint yoghurt, turmeric oil & pickled cucumber

Seared fillet steak  
With green peppercorn & brandy cream sauce  
(supplement £7)

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Traditional crème brûlée, ginger & lemon sablé biscuit

Dark chocolate mousse, poached pear,  
Pistachio nuts & brownie crumbs

Carrot & hazelnut cake,  
White chocolate yoghurt & macerated prunes

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Coffee & chocolate truffles