“HAPPY VALENTINE”
Three courses £40

<><>()<><>

A glass of Prosecco

<><>()<><>

Sweet potato, parsnip & lentil soup with garlic croutons

Pheasant, pork & juniper terrine with orange & onion preserve

Hot smoked salmon,
boiled egg, chicory, avruga & lemon dressing

Grilled goats cheese salad, toasted hazelnuts,
red wine poached pear & shallot vinaigrette

<><>()<><>

Pan-fried fillet of chalk stream trout,
salsa verde, lime & mustard mayonnaise

Seared Creedy Carver duck breast,
steamed bok choy, salad onion, black bean & ginger sauce

Braised pork with white Tuscan beans,
roasted tomatoes, sage & lemon

Red lentil, shallot & cumin Dhal
with aubergine, spinach & basmati rice

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

<><>()<><>

Traditional crème brulée, lemon curd,
blackcurrant preserve & tuille biscuit

Chocolate & walnut iced terrine with chocolate & coffee sauce

Cranberry, lime & coconut steamed sponge pudding
with vanilla custard

<><>()<><>

Coffee & chocolate truffles