



Will you be mine  
VALENTINE



## *Valentine's Day Dinner Menu*

Thursday 14<sup>th</sup> February 2019  
£35 per person

### To Start

Cream of cauliflower & brie soup, white truffle infusion (V)  
Pan seared scallops, hazelnut butter, crispy pancetta, samphire, lemon zest dressing  
Pressed duck & pistachio terrine, roasted figs, orange, plum & ginger sauce, brioche toast  
Grilled goats cheese, poached pear, walnuts, bruschetta (V)  
Baked camembert for two, rustic breads, fig chutney

### The Main Event

Grass fed dry aged sirloin steak, grilled shallots, saute mushroom, confit tomato, green peppercorn sauce, handcut chips  
Rack of Welsh lamb, mustard crust, polenta cake, shallots puree, confit garlic, rosemary jus  
Aylesbury duck breast, grilled vegetables, cinnamon infused black cherries, dauphinoise potato, Madeira jus  
Sea bass fillet, sweet potato puree, samphire, herb risotto, dry vermouth & grapes sauce  
Gnocchi, butternut squash, hazelnuts, spinach, red onion, chervil (V)

### Desserts

Strawberries eton mess, brandy syrup, toasted almonds  
Dark chocolate tart, pistachio ice cream, raspberry coulis  
Warm sticky toffee pudding, salted caramel sauce, clotted cream  
British cheese selection, rye bread, quince jelly, celery, fruits chutney