



VALENTINE'S DAY SET MENU

STARTER

ROAST CAULIFLOWER & SMOKED CHEDDAR SOUP (V)
bacon jam, crostini

BROAD BEAN RAVIOLI
crab salad, bisque, lemon oil, apple

VENISON CARPACCIO
chocolate vinegar, goats curd, pain d'épices, herb salad

SHARER FOR 2

Ham hock & homemade salad cream, cheese & ale croquettes with red onion jam, marinated olives, chicken liver parfait, homemade bread & tapenade

MAIN COURSE

ROAST STONE BASS
cavolo nero, croquette potato, walnuts, carrot & orange

SHALLOT, BEETROOT & GOATS CHEESE TART TATIN (V)
heritage tomato, kale & cashew nut pesto

CORN FED CHICKEN
wild mushroom vol-au-vent, spinach, caramelised cauliflower

LAND & SEA FOR 2 TO SHARE

Shropshire beef medallions, crispy skin belly pork, crispy prawns, salmon en croûte, all served with hassle back potatoes, wilted greens, pickled vegetable salad, pepper sauce & parsley sauce

DESSERT

ASSIETTE FOR 2 TO SHARE (V)
millionaire chocolate tart with white chocolate mousse, strawberry cheese cake, stem ginger crème brûlée, orange & pistachio, baked duck egg custard, blackcurrant compote

(Full vegan menu available upon request)

2 COURSES £23

3 COURSES £28



VEGAN VALENTINE'S DAY SET MENU

STARTER

SOUP OF THE DAY
homemade bread

MUSHROOM, TRUFFLE & WALNUT PÂTÉ
red onion marmalade, bread crackers

BLOWTORCHED FIGS
herb salad, chocolate vinegar, quinoa & almonds

SPICY CHICKPEA FALAFELS
pickled vegetables, marinated olives

PAN FRIED WILD MUSHROOMS
toast, garlic oil, watercress

MAIN COURSE

SWEET POTATO, AUBERGINE & CHICKPEA TAGINE
lemon & coriander cous cous, flat bread

5 BEAN, CARROT, PINE NUT & RED PEPPER BURGER
spinach, gem lettuce, beef tomato, red onion, chunky chips

HARISSA SPICED ROOT VEGETABLE SALAD
vegetable crisps, almonds, toasted quinoa, baby watercress salad

GRILLED PORTOBELLO MUSHROOMS
duxelle, kale, sun blushed tomatoes, spinach, kale & cashew nut pesto

CARAMELISED SHALLOT TART TATIN
carpaccio of tomato, chest nuts, roast root vegetables, parsley

DESSERT

COCONUT RICE PUDDING
berry compote, nutmeg

BLACKCURRANT & GRANOLA CRUMBLE
fresh blackberries

STICKY TOFFEE PUDDING
caramel syrup, ice cream

CHOCOLATE, BANANA & AVOCADO WARM COOKIE DOUGH
fresh orange, ice cream

2 COURSES £23

3 COURSES £28