

Valentine Set Menu

2 Courses £20 - 3 Course £25

Starters

A trinity of baked Oysters consisting of Rockafella, Chorizo Crumb and Tabasco Lemon

Soul warming Roasted Butternut Squash Soup topped with Crème Fraîche and Roasted Pumpkin Seeds

Cheeky Blue Cheese and Leek Tartlet with a Walnut and Chicory Salad

Porky Black Pudding and Wild Mushroom Ballontine in matrimony with Carrot Puree, Micro Cress and Carrot Crisps

Mains

Low and Slow Braised Lamb Shoulder, The Mill Mash, Braised Red Cabbage and a Minty Jus

Stuffed Chicken encased with Parma Ham alongside Dauphinoise Potato, Tender Stem Broccoli and a Spicy Arrabbiata sauce

Fillet of Cod complemented with a Potato Cake, Samphire finished with a Mussel and Chive Beurre Blanc

Affable Chickpea Tagine with Roast Sweet Potato and a Mint Lebneh

Chateaubriand for 2

A Joy that's shared is a Joy that's doubled

Accompanied with Grilled Tomato, Flat Mushroom, Chunky Chips, Peppercorn and Béarnaise sauces

£55

(Add starters or desserts for £5 each)

Desserts

Classic Tiramisu – 1 spoon or 2?

White Chocolate Crème Brûlée with Chef's Shortbread

Trio of Cheese with of Crackers, Celery, Frozen Grapes and Red Onion Chutney

Indulgent Chocolate Brownie Vanilla Ice Cream and Poached Strawberries