



THE RESTAURANT

VALENTINES DAY MENU

AMUSE-BOUCHE

Goats Cheese & Filo Pastry Tartlet
Tomato Compote

STARTER

Steamed Mussels
White Wine & Garlic Cream, Crusty Bread

Curried Parsnip Soup
Coriander Cream, Milk Bread

Homemade Butternut Squash Raviolo
Tomato Broth, Basil Oil, Crisp

Ham Hock & Pickle Terrine
Textures of Apple, Homemade Focaccia Crisp

MAIN COURSE

Thyme Roasted Chicken Breast & Crispy Leg
Potato Rosti, Buttered Cabbage, Wild Mushroom & Garlic Cream

Slow Braised Beef Cheek
Pomme Anna, Kale, Roast Shallot & Puree, Jus

Mushroom Wellington
Creamy Mashed Potatoes, Charred Tender stem Broccoli, Seasonal Vegetables, Gravy

Parma Ham Rolled Hake
Thyme Roasted Sautéed Potatoes, Creamed Leeks, Beurre Rouge, Crispy Leeks

DESSERT

Chocolate Fondant
Vanilla Ice-Cream

Cheese Board & Biscuits
Homemade Chutney, Celery & Grapes

Vanilla Crème Brûlée
Homemade Shortbread Biscuit

Sharing Dessert
*Mini Chocolate Fondant, Lemon Tart,
Vanilla Shortbread Biscuit, Chocolate
Dipped Strawberries*

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.