



## **Valentine's Day**

### **4 courses £45.00 per person**

#### **Starters**

Chicken Liver Parfait, Toasted Fruit Bread, Mandarin Relish, Green Salad (GF\*)  
Grilled Mackerel, Escabeche Style Root Vegetables, Parsley Puree, Citrus Mayonnaise  
Goats Cheese Bavarois, Carpaccio & Pickled Beetroot, Candied Chestnuts, Seasonal Leaves (V\*)  
Warm Salad of Serrano Ham & Black Pudding, Caramelized Apples, Chicory & Watercress (GF\*)  
Riverbank "Cullen Skink" Smoked Haddock, Onion & Leek Broth, Potato Tortellini, Chive Cream (GF)

#### **Main Courses**

Red Onion Tarte Tatin, Potato Terrine, Buttered Curly Kale, Grilled Crottin of Goats Cheese  
Braised Shoulder of Lamb, Red Cabbage & Pear, Fondant Potato, Green Beans, Lamb Jus (GF)  
Butter Poached Chicken Breast, Crispy Skin, Borlotti Bean & Ham Hock Stew, Chilli, Confit Tomatoes (GF)  
8oz Rib Eye Steak, Oven Dried Tomato, Field Mushroom, Hand Cut Fat Chips, Colston Basset Stilton Butter (GF)  
Pan Fried Hake Fillet, Buttered Savoy Cabbage, Confit Shallots, Creamed Mash, Potted Shrimp Sauce (GF)  
Roast Pheasant Breast, Braised Leg & Cocoa Beans, Celeriac Puree, Kale & Game Crisps (GF)

#### **Dessert**

Assiette of Chocolate, Hot, Cold & Frozen to Share

#### **Cheese**

Cropwell Bishop Stilton Parfait, Pickled Walnuts, Grapes, Cured ham

(V) = Vegetarian (V\*) = Pecorino is not a vegetarian cheese but can be omitted  
(GF) = Gluten free (GF\*) = Inform staff of gluten allergy & we will adapt the dish

Whilst all care is taken to cater for dietary requirements we cannot guarantee trace elements of certain foods are not contained in any of our dishes