

Valentines Set Menu

*Wednesday February 14<sup>th</sup> 2024*

2 courses £27.50 / 3 courses 32.50

## *Starters*

Minestrone topped with parmesan, thyme and rosemary focaccia (VGO,GF)

Green Thai crab cakes, mango and pineapple salsa, chilli aioli (GF)

Chicken and pistachio terrine, toasted buttery brioche, smoked bacon and cranberry jam (GFO)

Maple and sesame glazed crispy tofu, guacamole, micro oriental salad, beetroot vinaigrette (VG,V,GF)

## *Mains*

Herb roasted portobello mushroom stuffed with mediterranean vegetables and smoked Appleby cheese, sweet potato fondants, rosemary and butternut hummus, crispy shallots, tarragon olive oil (VG V,GF)

Pan fried supreme of salmon, garlic, and rosemary potato Parmentier, charred fennel and spring onions, ricotta and chives cream sauce, basil and lemon oil (GF)

Thyme roasted chicken supreme, herby pea and potato fritters, honey chorizo, pickled heritage tomatoes, romesco sauce (GF)

5oz Fillet steak, burnt onion puree, potato and mustard rosti, buttered spinach, peppercorn and madeira jus (£3.50 supplement GF)

Grilled lemon and herb glazed Tiger king prawns, mussel pappardelle in aromatic lobster bisque, basil pesto, charred lemon, toasted garlic sourdough, parmesan tuille

## *Desserts*

Raspberry posset, lemon and mint gel, champagne macerated strawberries, (V,GF)

Tiramisu cheesecake, vanilla salted caramel sauce, sweet chocolate espresso dust (V)

Sticky toffee pudding, crème anglaise, toffee sauce, Madagascan vanilla ice cream, honeycomb

Assiette of desserts (sharing plate for two)

Raspberry posset, tiramisu cheesecake, home-made brownie

Cheese plate- stilton, brie and mature cheddar, home-made chutney, grapes, celery, biscuits (2.50 supplement V)