



VALENTINE'S
DAY MENU





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THREE COURSES FOR £27 | TWO COURSES FOR £24

STARTERS

Veloute of Celeriac

Dill, Smoked Cheese Beignet

Whipped Chicken Liver Parfait

Crispy Chicken Skin, Marinated Grapes, Mini Brioche

HussingTree Gin Cured Salmon

Iced Fennel, Pickled Lemon



MAIN COURSE

12 Hour Slow Cooked Blade of Beef

Creamed Horseradish Potato, Beef and Onion Jam, Beef Juices

Seared Fillet of Seabass

Cornish Mussel & Chorizo, Herb Potato Gnocchi,
Tomato Fondue

Thyme Roasted Butternut Squash

English Heritage Carrot, Hazelnut & Sage Granola
Blue Cheese Custard, Bitter Leaves



DESSERT

An Assiete of Desserts to share for 2 people

Mini Lemon Tart

Dark Chocolate & Cherry Coupe

With Chocolate & Almond Soil

Sticky Toffee Sponge

All served with Clotted Cream & Salted Caramel for Dipping

Vegan and Gluten Free Options Available. Please Enquire.