



National Licensee of the Year (Good Pub Guide 2018 runner up)
Freehouse of the Year (Winner East Midlands & East Anglia & National Finalist)



ST VALENTINE'S MENU



Wednesday 14th February 2018

Amuse Bouche – *leek velouté*

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Tomato & Red Pepper Soup - *bread & herb oil* (v)

Lamb Belly Croquette - *apricot, mint, toasted almond, garlic purée*

Goats Cheese 'Cheesecake' – *caramelised onion, tomato jam, rosemary vinaigrette* (v)

* Scallops - *cauliflower & hazelnut confit, bacon* (£3 supplement)

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Venison Haunch – *slow braised venison profiterole, carrot purée, roast celeriac,
pickled cabbage, reduction sauce*

Corn-fed Chicken Breast – *Asian vegetable, shitake, noodle broth, toasted garlic & sesame*

Rump of Lamb - *saffron fondant, roasted garlic, wilted greens, rosemary jus*

Fillet of Salmon – *topped with pomme purée, winter vegetables, tomato consommé*

Aubergine & Chickpea Tagine – *honey roasted sweet potato, cucumber dressing* (v)

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Orange Jelly, Saffron & Cardamom Pannacotta - *lemon curd & thyme shortbread*

Chocolate Fondant (*Please allow 15mins*) - *salted caramel & white chocolate sorbet*

Sticky Toffee Pudding - *butterscotch sauce & vanilla ice-cream*

Chocolate Fondue - *honeycomb, marshmallows & assorted fruit*

* Selection of Cheeses - *served with biscuits, celery, grapes and chutney*
(£3 supplement as a dessert or £8 supplement as an extra course)

£30 per person

v vegetarian dishes

To confirm bookings, card details are required to cover a deposit of £10 per person (non-refundable after 7 February)

No payment taken up front – full payment on the night

A discretionary 10% will be added to the total bill for service (paid directly to the staff)

Particular dietary requirements can be catered for – please ask

