



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



Thursday 14th February 2019

Chilli & Red Pepper Soup – *home-made bread (v)*

Steak Tartare - *rocket*

Beetroot & Onion Tarte Tatin – *balsamic glazed leaves (v)*

* Scallops – *pomme musseline, crispy black pudding, apple (£3 supplement)*

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Chicken Supreme – *sweetcorn purée, dauphinois potatoes, fine beans, carrots, gravy (gf)*

8oz Bavette Steak - *hand cut chips, wild mushrooms, tomato, salad
choice of sauce, peppercorn/blue cheese/garlic butter*

Pan-seared Red Mullet – *sweetcorn, tomato & coriander salsa, rocket, Parmesan & pinenut salad*

Courgetti – *chickpea & sun-blushed tomato pesto on a bed of mixed leaves (v)*

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Cucumber & Mint Granita

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Coffee Creme Brulée - *biscotti*

Chocolate Délice - *pistachio cream*

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

Lemon Posset - *champagne sorbet*

* 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

P

v vegetarian dishes

*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*

