

Valentine's Menu

2 courses 29 | **3 courses 35**
+ wine pairing 16.5 | + wine pairing 23.7

To Start

Beetroot & Goats Cheese Salad vGF

roasted beetroot - whipped goats cheese - radicchio

(Paired with Foncalieu Chemin De Provence Rose)

Prawn Cocktail GF

dressed iceberg - atlantic prawns - bloody mary marie rose

(Paired with Cotes De Thau Piquepoul - Terret)

Scottish Salmon Fishcake

poached egg - crushed peas - hollandaise sauce

(Paired with La Casada Pinot Grigio)

Main Course

Pan Roasted Duck Breast GF

braised carrot - potato terrine - carrot puree - blackberry jus

(Paired with Barking Dog Tempranillo)

8oz Ribeye GF

semi dried tomatoes - roasted flat cap mushroom - dressed watercress
hand cut chips - peppercorn sauce

(£7 supplement)

(Paired with Caleo Montepulciano d'Abruzzo)

Mushroom Ravioli v

wild mushrooms - confit garlic - tarragon & white wine sauce

(Paired with Vignoble Du Sud Chardonnay)

Pan Roasted Cod

roasted cauliflower - creamed leeks - cauliflower cheese purée - butter sauce

(Paired with Fishwives Pinotage Rose)

To Finish

Dark Chocolate Pave v

burnt white chocolate crumb - raspberries - ice cream

(Paired with Willowood White Zinfandel)

Baked Lemon Tart v

crushed meringue - chantilly cream - mixed berries

(Paired with 125ml Brilla Prosecco)

Cheese Board Selection v

with oatcakes and onion chutney

(£4 supplement)

(Paired with Red Rock Shiraz)

V- Vegetarian • GF- Gluten Free • Wine Pairing 175ml serves