VALENTINE'S DAY

MENU SPECIAL

TO BEGIN

SMOKED TOMATO SOUP
Heirloom tomatoes & sour dough

PRAWN AND CRAYFISH "COCKTAIL"
Brown bread, chervil butter, Bloody Mary Marie rose

PRESSED PORK TERRINE
Ham hock terrine, black pudding ketchup, celeriac and Bramley apple remoulde

THE MAIN

CHICKEN & CUMBRIAN HAM
Pan Fried Cumbrian chicken breast, shiitake mushroom & Cumbrian air-dried ham, truffle croquette, peas & kale

PAN SEARED COD LOIN
Cod loin, black garlic butter & herb crust, gnocchi, olives, burnt lemon, kale & blushed tomatoes

14 HOUR PORK BELLY
Pork belly, apple, saffron & ginger, Pomme Anna, crispy skin, confit spring cabbage, Bramley and thyme pan sauce

BUTTERNUT SQUASH TORTELLINI
Filled handmade pasta, smoked squash, courgette, wood fired pimento & Parmesan shards

THE FINALE

CHOCOLATE INDULGENCE
For 2 to share
Chocolate & raspberry truffle tear, citrus pear, bitter chocolate, raspberry sorbet, chocolate brownie

CHOUX AU CRAQUELIN AVEC RUBARBE
Choux bun filled with whipped white chocolate mousse, rhubarb & ginger compote finished with ruby chocolate

MANGO & PASSION FRUIT PAVLOVA
Mango pieces, Chantilly cream, mango curd & sorbet, meringue

2 COURSES £21.95
3 COURSES £26.95