



Valentines Menu

TUESDAY 11 – THURSDAY 13 FEBRUARY, 5 – 9PM
2 COURSES £18.95, 3 COURSES £21.95

Starter

Baked Camembert Sharer crudité and croutes (v) - for 2 to share

Soup of the moment warmed bread, sea salted butter (v, ve & gf available)

Textures of beetroot & goats cheese pressing, macaroon, curd, roasted & pickled (gf)

Coronation chicken terrine tomato & red onion relish, mango chutney, riata & crisp breads

Pan seared king scallops black pudding, Yorkshire cheddar fritter, cauliflower sauce (+3)

Main

Twice baked soufflé, fountain's gold cheese, salt roasted walnuts, artichoke & spinach cream (v)

Poached plaice fillet scallop and saffron mousse, chive cream potato, spiced tomato sauce (gf)

Chicken supreme roasted celeriac, braised leeks, wild mushroom sauce (gf)

8oz pichana rump triple cooked chips, confit tomato & roast field mushroom (+4)

Dessert

Assiette of chocolate Sharer chocolate fondant, macaroon, salted caramel brownie, dark chocolate ice cream, hot chocolate sauce (v) – for 2 to share

Duck egg custard tart rhubarb compote & salted caramel ice cream (v)

Blood orange & passion fruit cheesecake mango sorbet (v)

Pina Colada rum baba sponge, rum roasted pineapple, coconut parfait & lime curd (v)

Sides

Balsamic root vegetables (v, gf) | 3.50

Seasonal greens (gf) | 3.50

Stockpot carrots (gf) | 3.50

Saag aloo (gf) | 3.50

Curried onion rings (v) | 3.50

Triple cooked chips (v) | 3.50

Harrogate blue cheese | 3.50

Peppercorn sauce | 3.50

Buttered broccoli & toasted almonds (v, gf) | 3.50

Truffled wild mushroom mac 'n' cheese (v) | 3.50

Mixed salad (gf) | 3.50

Champ mashed potato (gf) | 3.50

Truffle, balsamic & parmesan fries (v) | 3.50

Red wine jus | 3.50

Roasted garlic & herb melting butter | 3.50

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request