VALENTINE'S DAY

STARTERS

Mussels on Toast
with chorizo, sweet peppers & basil

Leek & Ricotta Tart
with hazelnut, herb salad & aged balsamic

Jerusalem Artichoke Soup
with sour dough & truffle

Crispy Duck Egg
with black pudding, smoked bacon, apple & honey mustard

MAINS

Roast Gressingham Duck (for two)
with blood orange, chicory & port sauce

Loch Duart Salmon en Croûte
with shellfish mousse, samphire & seaweed new potatoes

Saddle of Lamb
with dauphinoise potatoes, spinach & wild mushrooms, thyme jus

Pumpkin Gnocchi
with sage, wild mushrooms & Amaretti

DESSERTS

Black Forrest Gateaux
with Kirsch, white chocolate ice cream & griottine cherries

Rhubarb Trifle
with grenadine, raspberry & Crème Chantilly

Brioche Bread & Butter Pudding
with praline roses

Cheese and Biscuits
Cropwell Bishop Stilton with fig chutney, Lincolnshire Poacher
with tomato compote, Brie de Meaux with grapes

Per person: £50.00
A discretionary 10% service charge will be added to your bill, all of which goes to the staff.
Please advise us of any allergies.

†Contains nuts. All weights stated are approximate uncooked. ††Dishes contain lightly cooked or raw eggs. All dishes subject to availability.

All dishes may contain traces of nuts. Full allergy information available on request 16/01/26