
VALENTINE'S DAY

3 COURSES - £45PP

GLASS OF CHAMPAGNE ON ARRIVAL

STARTER

CONFIT PORK BELLY AND SWEET POTATO TERRINE
pear and apple chutney, celeriac remoulade

YUZU AND GINGER SMOKED SALMON
lime crème fraîche, orange salad, limoncello jelly

WHIPPED BLUE CHEESE AND POACHED GRAPES
pickled celery, toasted walnuts, beetroot (v) (vo)

MAIN

ROASTED RUMP OF DERBYSHIRE LAMB
sweet potato dauphinoise, orange and caper crumb, baby vegetables, thyme jus

PAN FRIED HALIBUT
saffron risotto, basil cream sauce, king prawns, samphire, mussels and clams

GOAT'S CHEESE AND LENTIL BAKE
sweet potatoes and red peppers, tomato sauce, spinach, buttered greens (v) (vo)

7OZ RUMP HEART STEAK
chips, confit tomatoes, mushroom cream sauce

DESSERT

CHOCOLATE AND ORANGE DELICE
orange meringue, honeycomb ice cream

ROSEWATER, COCONUT AND HONEY PANNA COTTA
poached pineapple, mango sorbet (gfo) (vo)

HORSESHOES TRIO OF CHEESE
chutney, celery, grapes, quince, crackers

PETIT FOURS

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.