

## Valentines Menu 2019

### Bottle of Prosecco

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives ■

### Amuse Bouche

Tomato Consume, Chive Foam 1

### Starters

- FISH** Scallops St Jacques, Mornay Sauce, Pomme Puree  
**MEAT** Curried Chicken Leg Terrine, Sweetcorn & Chilli Salsa, Coriander Emulsion  
**VEGGIE** Cheddar Baked Soufle, Leek Emulsion, Picked Shallot Salad  
**FISH** Scorched Seatrout, Quince Puree, Picked Cucumber, Radish Petit Salad

### Main Courses

- MEAT** Chateaubriand for Two, Boulangerie, Parmesan Portobello Mushrooms, Roast Cherry Tomatoes, Truffle Macaroni & Cheese, Red Wine Sauce, Tripled Cooked Chips, Watercress Salad  
1,2,4,6,9,14 (£4.95 Supplement for this Dish Per Person)  
**FISH** Curried Monkfish, Red Lentil Dahl, Onion Bahji, Coconut Foam  
**MEAT** Lamb Rack, Aubergine Caviar, Feta Cheese, Black Olive Crumb, Pickled Cherry Tomatoes  
**VEGGIE** Red Onion Tart Tatin, Goats Curd, Onion Ash, Salt Baked Beetroot, Beetroot Foam ■

### Desserts

- Baked Camembert with Garlic & Rosemary for Two, Homemade Chutney, Toasted Focaccia 1  
Trio of Caramel, Apple Tatin, Crème Caramel, Caramel Ice Cream  
Warm Chocolate Molten Cake, Honey Comb Ice Cream  
Iced Strawberry & Cream Parfait, Chocolate Mousse, Pistachio Tuile, Champagne Bubbles  
Selection of Homemade Sorbets

