



Valentine's Menu

Wednesday 14 – Thursday 15 February

To Start

Smoked chicken & celeriac veloute, sweetcorn

Cured fillet of salmon, blood orange, black olive, charred radicchio

Warm salad of purple sprouting broccoli, Northern Blue, capers, almond, brown butter dressing

Main Course

Confit of pork belly, slow cooked red cabbage, burnt apple puree, Agen prunes

Roast fillet of cod, crisp pancetta, sprouts, chive & mustard cream

Chestnut gnocchi, mushroom veloute, wild mushrooms (ve)

Dessert

Assiette of desserts

3 Courses £25.00

If you have any intolerances or allergies, please speak to a member of our team
and they will be happy to advise

