

Valentines Menu

Parmentiere soup "en croute"
truffle oil

Glazed Scottish mackerel
pickled moulis, apple, watercress salad

Trio of game
guinea fowl, hare, rabbit, pearl barley

Lightly spiced aubergine salad
aubergine caviar, flat bread, cucumber relish



Grilled Scottish rib eye steak
mushroom, confit plum tomato, hand cut chips

Fillet of North Sea hake
parsley mash, muscle broth

Corn fed Goosnargh chicken
confit potato, sage & onion, roast gravy

Goats cheese wellington
tomato jam, grain mustard dressing



Crème brûlée
poached rhubarb & syrup, blood orange sorbet

Dark chocolate mousse
blueberries, crème fraîche

Sticky toffee pudding soufflé
toffee & date sauce, vanilla ice cream

Selection of artisan cheese
biscuits, oatcakes, chutney

Freshly brewed Tea & coffee with Valentines petit fours