

VALENTINES MENU 2018

— £25.00 PER PERSON —
AVAILABLE 14.02.18 - 17.02.18

Slow cooked pork belly

black pudding Bon-Bon & Bradley apple purée

Giles Shaws organic smoked salmon,

Jeffries Chester gin and tonic syrup & juniper crème fraîche

Cashel blue cheese terrine

poached pear & scorched chicory salad

12 hour braised lamb Henry,

dauphinoise potato, stem broccoli & chantenay carrots

Gressingham corn fed chicken breast,

fondant potato, roasted squash purée with wild mushroom & smoked pancetta sauce

Grilled sea bass fillet,

crushed new potato cake, buttered greens, clam & tarragon white wine sauce

Goopy dark chocolate fondant

salted caramel ice cream

Glazed lemon tart with raspberry compote,

homemade raspberry & mint sorbet

Vanilla creme brûlée

shortbread biscuits

Or go all out and order one of the following mains for a supplement of £15pp

Chateaubriand 16oz for two

35 day dry aged served with classic grill garnish, twice cooked truffle & Parmesan chips, peppercorn sauce

Whole lobster

aioli sauce, thyme & salt skin on fries, garden salad

If you have any dietary requirements please get in touch, Sample menu - subject to change.