



Valentine's Dinner Menu

3 courses £24.50

2 courses £18.50

Leek and potato veloute *served with crusty bread*

Chef Sam's signature 'Scotch egg' *served on Dijon mayonnaise*

Pan seared Scallops *served on cauliflower puree and micro herbs*

Smoked Applewood and pear soufflé, *dressed leaves*

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Pork Medallions *served with sweet potato rosti*

Braised shallot, Apple puree finished with rosemary jus

Pan seared Duck *served with dauphinoise potato,*

Parsnip puree, Braised Red Cabbage & finished with red wine jus

Grilled Fillet of Sea bass *served on Leek and saffron risotto*

Finished with crispy kale, tomato concasse and micro cress

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Chef Sam's Eton Mess 'Cheesecake'

Deconstructed with shortbread crumb, Raspberry cream

Warm chocolate Fondant

Finished with Honeycomb ice cream

Crème Brulee *served with passion fruit*

Warm apple tart tatin *finished with vanilla ice cream*

Chef Sam
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Food for thought