

VALENTINES MENU

2 COURSE £29.95 | 3 COURSE £35.95

STARTER

SALMON GRAVLAX

Caviar-Styled Dill Pearls, Heritage Baby Beets, Pickled Cucumbers

BAKED CAMEMBERT

Sea Salt & Thyme Whipped Butter, Toasted Sourdough, Fig Jam

TRIO OF CROQUETTES

Lincolnshire Red | Beef & Blue | Pulled Pork Rarebit

Spiced Tomato Puree, Parmesan Crisp

FRENCH ONION SOUP (VG)

Sourdough Crostini

MAIN

80Z RIBEYE STEAK

Roasted Vine Tomatoes, Tenderstem Broccoli,
Beer Battered Onion Rings, Triple Cooked Chips

GARLIC PRAWNS +£6

DUO OF PORK

Slow Roasted Pork Belly, Pork Bon-Bons, Dijon Pomme Purée,
Celeriac Terrine, Seasonal Greens, Red Wine Jus

CORN FED CHICKEN SUPREME

Hasselback Potatoes, Charred Gem, Grilled Asparagus,
Prosecco & White Wine Sauce

LEMON SOLE

Mussels, Saffron Veloute, New Potato Salad, Samphire

GNOCCHI PEPPERARITE (VG)

Spiced Tomato Sauce, Parmesan, Peashoots

DESSERTS

WHITE CHOCOLATE & PASSIONFRUIT PARFAIT

Passionfruit Tuile, Champagne Sorbet, Lemon Sherbert

ORANGE & PROSECCO TORTE (VG)

Burnt Orange Gel, Champagne Sorbet

TIRAMISU

Baileys Chantilly Cream

QUAD OF TRUFFLES

Pistachio, Milk Chocolate, White Chocolate &
Strawberry, Popping Candy



Royal
William IV