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# VALENTINES MENU

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Celeriac, truffle and hazelnut soup, ciabatta

Crispy oysters, pickled vegetables and horseradish cream

Confit pork belly, pink lady apple salad, crispy skin

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Roasted Hake, white bean and chorizo stew, roasted pepper,  
saffron emulsion, crispy king prawn

Slow cooked lamb shoulder, potato fondant, smoked garlic, sweet  
onion, artichokes, green sauce

House-made chive gnocchi, crispy hens egg, king oyster mushroom,  
spinach cream toasted pine nuts

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Selection of cheeses, grapes, celery, chutney and crackers

Chocolate and orange tart, orange jelly, chocolate soil,  
chocolate ice cream

Poached pear, milk crumble vanilla ice cream

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2 courses £26 / 3 courses £29

