

Valentine's Day Menu

Appetisers

Authentic Italian risotto with creamy Arborio rice, roasted chestnuts, and Pancetta, infused with truffle oil and fresh herbs, then finished with Parmesan shavings

A sumptuous terrine of traditional Scottish black pudding and soft chicken breast served with our house piccalilli and toasted artisan breads

Rich French onion soup topped with toasted Gruyere cheese baguette

Roasted Gressingham duck breast salad with burnt orange, fennel and our own honey and mustard dressing

Slow baked camembert infused with honey and toasted almond flakes served with a vine tomato chutney and fresh artisan breads (best Shared)

Main course

Char grilled chicken supreme with a black garlic puree, Asparagus spears, wild mushrooms and broad beans, all served with a rich port Jus

Lightly spiced crusted Lamb with a rosemary infused fondant potato, rainbow carrots, mint salsa verde, pistachio dust and a Merlot jus

Pan seared duck breast, cooked pink, with pickled black cherries, braised red cabbage, first of the seasons purple sprouting and a zingy Saville sauce

Loin of Atlantic cod with a garlic and fresh herb crust, roasted fennel, seasonal greens, a fennel infused velouté and brown shrimp

Vegetable Wellington, Chargrilled vegetables encased in golden pastry with a sweet red pepper puree, tender stem broccoli and a vegetable and red wine jus

Dessert

Lovers dark chocolate fondant with Caramel sauce, candied popcorn and Bennett's Madagascan vanilla seed ice cream

Mango panna cotta served with fresh passion fruit and homemade shortbread

Individual Bakwell tart, made with a sweet cranberry jam and served with a chamomile infused custard

Italian coffee cake laced with "Tia Maria" and served with Bennett's luxury Cappuccino ice cream

Cheese slate A selection of hard and soft local cheeses such as "Hereford Hop" & "Black bomber cheddar" served with Pickled celery and homemade Chutney

Three courses are £25.00 pp or two courses are £20.00 pp

Cocktails

This valentine's day enjoy a cheeky cocktail with your meal or just sip & relax in front of the fire



Cupids Kiss

Vodka, Cointreau Lime and Cranberry served in a Martini glass over ice with a twist of lemon

£6.50



Cloud 9

White rum, lime juice and sugar syrup in a tall glass over lots of ice with a wedge of lime

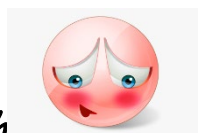
£5.99



French Kiss

Cointreau Lime juice fresh strawberries, basil leaves and soda. This really looks as good as it sounds, and tastes even better

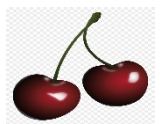
£5.99



Cheeky blush

Raspberry gin, prosecco, fresh raspberries, a sprig of mint and lots of ice. It doesn't get any simpler or better than that!

£6.75



Dark "n" Dirty

Disaronno, cherry liqueur, and sparkling rose prosecco served over rose petal ice in a fishbowl glass garnished with a cherry.

£6.99

Any two Cocktails for 10.00