

Valentine's Day

For the Table

Homemade Bread Selection, *Ampersand & butter, hummus dip* £3.50 each
Marinated Mixed Olives, *caperberries, pickled garlic* £3.50

Starter

Chicken Steamed Dumplings, *chicken broth, chilli oil, spring onion*

Cured Mackerel, *blood orange, chicory, beetroot and blood orange gel*

Poached Quince & Bacon Tart, *brie mousse, quince jelly, bacon crumb, honey and thyme*

Whole Baked Camembert, *honey and thyme glaze, Parma ham, cornichons, sourdough toast*
(£5 supplement)

Main

Paddock Farm Pork Tenderloin, *black pudding croquette, celeriac puree, salt baked celeriac, kale, apple, pork jus*

Herb Crusted Hake, *tenderstem broccoli puree, ponzu glaze, smoked haddock mousse*

Ricotta Gnocchi, *tomato sauce, confit tomatoes, parmesan cheese*

Feldon Valley Cheese & Bacon Burger
double Paddock Farm beef burger, smoked back bacon, Monterey Jack cheese, burger sauce, homemade tomato chutney, gem lettuce, brioche style bun, onion rings & skinny fries

(Vegetarian Falafel Burger available)

16oz T-bone Steak, *garlic green beans, watercress, chips, spinach, onions rings*
(£10 supplement)

Additional Sides

Mixed Leaf Salad, *honey mustard dressing, Mixed vegetables* £4

Skinny Fries / Triple Cooked Chips £4
(with truffle & parmesan £4.50)

Dessert

Banoffee Entremet, *coffee pearls, dulce chocolate*

Raspberry & Vanilla Pannacotta, *raspberry coral sponge, compressed apple, white chocolate Aero, fresh raspberries*

British Cheese Selection, *house chutney, cheese straw, walnut cracker*

Chocolate Chip Cookie Dough, *vanilla ice cream, caramel sauce*
(£5 supplement)

2 courses - £32.50

3 courses - £40.00