

Valentine's

MENU

2 COURSES 30 / 3 COURSES 36

STARTERS

Fig & shallot tarte

Caramelised shallots and roasted figs in flaky puff pastry, served warm with whipped lemon ricotta and a balsamic glaze.

Braised lamb shoulder

Slow-braised lamb shoulder with anchovy and parsley salsa verde, toasted crumb and rich roasting juices.

Crab cakes

Golden crab cakes with roasted sweet corn and mango salad, finished with a lime and chilli dressing.

MAIN DISHES

10oz sirloin steak (+£7)

Served with balsamic-roasted mushrooms, vine tomatoes, triple-cooked chips and peppercorn sauce.

Roast chicken supreme

Roast chicken supreme with baby vegetables, pomme puree, and an apple and mustard gravy.

Halibut loin

Pan-roasted halibut loin with peas, pancetta and clams in a white wine and butter sauce.

Vegan mushroom & celeriac pie

A hearty mushroom and celeriac pie with olive oil mash and tenderstem broccoli.

DESSERTS

Chocolate brownie

Warm chocolate brownie served with lemon mascarpone.

Tarte Tatin

Classic tarte tatin served with clotted cream and seasonal berries.

Sticky toffee pudding

Sticky toffee pudding with hazelnut ice cream and toffee sauce.

British cheese plate

Selection of British cheeses served with crackers, celery, apples and grapes.

Some of our dishes may contain small bones, if you require information regarding the presence of Allergens, please ask a member of staff. NB: whilst a dish may not contain a specific Allergen(s) due to layout of our 16th century pub and a wide range of ingredients used in our very small kitchen dishes are at risk of cross contamination.

A discretionary service charge of 12.5% will be added to your bill. All gratuities are shared fairly amongst all staff.