



# VALENTINES MENU



£38.50

Scallops, Thai coconut broth, glass noodles

Crispy belly pork, pear and vanilla puree, red amaranth, crackling salad

Twice baked wild mushroom and gruyere soufflé, rocket and pickled mushroom salad

Beetroot gravlax, dill crème fraiche, pickled beetroot, squid ink toast (GF AVAILABLE)

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Fillet of Herefordshire beef, butternut squash, parmesan and truffle (GF)

Brown butter poached cod, celeriac puree, caper crumbs (GF MINUS CRUMB)

Open wild mushroom ravioli, tomato butter, toasted garlic crumb

Guinea fowl, fondant potato, creamed leeks, thyme jus (GF)

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Dark chocolate and salted caramel tart, honeycomb, caramel ice cream

Banoffee pie, banana ice cream, peanut brittle

Cappuccino mousse, biscotti biscuit

Selection of local cheese, grapes, celery, chutney and biscuits (GF)

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Coffee and petit fours

