

Month of Love Menu



Starters

Sweet Potato, Ginger & Coconut Soup

Mild chilli oil

Chicken & Apricot Rillette (2,4,13,14)

Sun-blushed tomato aioli, sourdough wafer

Pan Seared Scallops (7,8,14)

£4.00 Supplement

Cauliflower puree, golden raisins, chorizo

Whipped Goats Cheese (2,4,7,10)

Salt baked candied beetroots, candied hazelnuts, aged balsamic, toasted brioche

Mains

Roasted Chateaubriand to Share (7)

£24.00 Supplement

Thick cut chips, slow roasted portobello mushrooms, baked tomatoes, shallot, watercress, peppercorn sauce

North Atlantic Cod Loin with Pancetta (3,5,7,13,14)

Sauteed baby potatoes, piquillo peppers, oyster mushrooms, lobster bisque, broad beans

Chicken Supreme (7,14)

Garlic mashed potatoes, wild mushroom and spinach fricassee, maple glazed carrots

Mediterranean Baked Aubergine (12)

Red pepper hummus, spiced couscous, romesco sauce, basil oil

Dessert

Individual Chocolate Fondant (2,4,7)

Vanilla ice cream, brandy snap

Warm Pecan, Walnut & Whisky Pie (2,4,7,10)

Caramel sauce, clotted cream

Individual Raspberry Panna Cotta (7)

Exotic minted fruits, vanilla citrus syrup, tuille biscuit

English Cheese Plate (1,2,4,7,14)

£5.00 Supplement

Apple, pear & apricot chutney, Miller's savoury biscuits, celery, grapes

Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide