

## Valentine's Day 2018

Two Courses - £20, Three Courses - £25  
Treat yourselves to a glass of Champagne £7 per head

### Starters

Today's soup of the day, local breads (v,ga)  
Warm black pudding & bacon salad, poached hen's egg, balsamic dressing  
Chicken liver & blood orange pâté, ciabatta toasts, spiced apple chutney (ga)  
Poached pear, walnut & Stilton salad, honey & wholegrain mustard dressing (v)  
British mussels, provençale sauce, chorizo, crusty bread (ga) *(main course with skinny fries)*  
Goat's cheese & spring onion arancini, watercress, truffle oil (v)  
Smoked haddock, parsley & sweetcorn fishcake, sweet chilli mayonnaise, leaves  
Pan-fried scallops, pea purée, beetroot crisps (g) (£3 supplement)

### Mains

Mushroom bourguignon, mashed potato, crispy leeks (v)  
Oven roast chicken breast, black garlic mash, buttered green beans, mustard cream (g)  
Crispy pork belly, black pudding mash, tenderstem broccoli, apple purée, roasting juices (g)  
Braised blade of beef, creamed horseradish mash, tenderstem broccoli, braising juices (g)  
Baked Hake fillet, crushed potato & spring onion cake, green beans, white wine & cockle cream (g)  
Market's best .... *please see our chalkboard... Showcasing the season's best meats & vegetables*  
Catch of the day ... *please see our chalkboard*  
Vegetarian dish of the day... *please see our chalkboard*

### Treat yourselves...

Oven roasted Hereford Chateaubriand (35 day aged) for two to share, cooked to your liking.  
gratin baby potatoes, green beans, pepper sauce (g) (£6.95 supplement per person)

### Kitchen Classics

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare  
Scampi in a basket, home cut chips, chunky tartare  
Honey & mustard roast ham, chips, duck egg, homemade pineapple chutney (ga)  
Today's pie ... *please see our chalkboard... our pies may take up to 20 minutes as they don't go near a microwave*  
British mussels, provençale sauce, chorizo, crusty bread (ga) *(main course with skinny fries)*  
8oz Ribeye steak (35 day aged, Hereford), garlic & peppercorn butter, home cut chips, watercress (g) (£4 supplement)  
8oz Sirloin steak (35 day aged, Hereford), peppercorn sauce, home cut chips, dressed salad (g) (£4 supplement)  
'Windy' burger, seeded brioche bun, leaves, tomato, gherkin, tomato relish, slaw, onion rings, chunky chips  
*Add: Fried egg £1.00 Cheddar £0.75 Bacon £1.00 Cheddar & bacon £1.50 Stilton £1.50 Shredded Ham £2.00*

### Desserts

Lemon posset, white chocolate & cranberry gluten-free cookies (v,g)  
Cranachan sundae: Whisky whipped cream, raspberry sorbet, honey roasted oats, shortbread  
Hot chocolate fondant, banana & toffee ice cream, chocolate sauce  
Pomegranate & orange blossom Bakewell tart, creamy custard  
Sticky toffee pudding, toffee sauce, clotted cream ice cream  
Today's dessert... please ask

British farmhouse cheese board *choose three from:*

Tunworth, Cropwell Bishop Stilton, Golden Cross goat's, Mrs Kirkham's Lancashire, Sparkenhoe Red Leicester (£2.50 supplement)