

Valentine's Day 2019

Two Courses - £21, Three Courses - £26

Treat yourselves to a glass of Champagne £7.25 per head

Starters

- Today's soup, local breads (v,ga)
- Warm local breads, rapeseed oil & balsamic, roasted garlic (v)
- Grilled lamb koftas, tomato & red onion salad, tzatziki (ga)
- Beetroot & dill-cured salmon, celeriac & apple remoulade, rye bread crisp, lemon oil (g)
- Grilled halloumi & Mediterranean vegetable stack, tomato & chilli salsa (v,g) *(available as a main with new potatoes)*
- British mussels, Thai red curry & coconut broth, toasted sour dough (ga)
- Aubergine & spinach dhal filo wellington, mild curry sauce (vegan)
- Hoisin duck leg ballotine, cucumber & spring onion salad, crispy prawn crackers (ga)
- Pan fried scallops, sauté black pudding, apple purée, crispy bacon (ga) (£4 supplement)

Mains

- Beetroot tart tatin, goat's cheese mousse, pickled beetroot, apple & watercress salad (v)
- Pan fried Sea Bream fillet, chorizo, cockle & tomato stew, charred baby gem, buttered new potatoes (g)
- Lemon thyme roasted chicken breast, charred chicory, fondant potato, sauce vierge (g)
- Braised beef brisket, horseradish creamed potatoes, buttered savoy, bourguignon sauce (g)
- Oven baked gambas, paprika & garlic butter, dressed salad, toasted focaccia (ga)
- Pan fried duck breast, tarragon rosti, honey roasted carrots, carrot purée, orange jus (g)
- Pan seared scallops, sauté black pudding, apple purée, crispy bacon, new potatoes (ga) (£4 supplement)
- Market's best *please see our specials. Showcasing the season's best meats & vegetables...*
- Ratatouille stuffed aubergine, toasted almonds, basil pesto, new potatoes (vegan,g)

Treat yourselves...

Oven roasted Hereford Chateaubriand (35 day aged) for two to share, cooked to your liking.
honey roasted roots, dauphinoise potatoes, horseradish cream, peppercorn sauce (g) (£7 supplement per person)

Kitchen Classics

- Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare
- British mussels, Thai red curry & coconut broth, toasted sour dough, skinny fries (ga)
- Scampi in a basket, home cut chips, chunky tartare
- Honey & mustard roast ham, chips, duck egg, homemade pineapple chutney (ga)
- Today's pie ... *please ask... our pies may take up to 20 minutes as they don't go near a microwave*
- 'Windy' burger, seeded brioche bun, pulled BBQ beef brisket, Lincolnshire poacher, leaves, gherkin, tomato relish, slaw, onion rings, home cut chips

Desserts

- Duck egg custard tart, raspberry sorbet (v)
- Double chocolate cookie in a pan, caramel pecan ice cream (v)
- Coconut rice pudding, pineapple & stem ginger salsa (vegan, g)
- Spiced winter fruit & white chocolate bread & butter pudding, creamy custard (v)
- Lemon posset, ginger snap biscuits, earl grey soaked prunes (v)
- Today's dessert... *please ask*

British farmhouse cheese board *choose three from:*

Tunworth, Cropwell Bishop Stilton, Kidderton Ash goat's, Vintage Lincolnshire Poacher, Berkswell sheep's cheese
(£2 supplement)