

Valentines Menu

Thursday 14th February 2019

Amuse Bouche

White bean and artichoke velouté, truffle oil

Starters

Wild mushroom and mozzarella arancini, garlic and truffle aioli, dressed rocket
Pressed confit chicken & duck leg terrine, red onion marmalade, balsamic gel, toasted brioche
Crumbed bubble and squeak potato cake, black pudding, crispy bacon, mustard hollandaise
Smoked haddock and Barbers Cheddar fishcake, creamed leeks, soft poached egg, hollandaise sauce
Panko crumbed West Country brie, tomato and basil chutney, dressed leaves

Mains

Slow braised feather blade of beef, dripping mash, bourguignon garnish, red wine jus
Staffordshire 28 day mature sirloin steak, served with button mushrooms, hand cut chips, tomato,
beer battered onion rings
Sesame crusted duck breast, celeriac purée, confit duck leg spring roll, braised bok choy, glazed
carrots, five spice jus
Pan fried chicken breast, wild mushroom, smoked bacon and truffle crème fraîche, tagliatelle pasta,
rocket & Grana Padano
Ricotta and spinach ravioli, grilled artichokes, peas, truffle crème fraîche, shaved Grana Padano,
dressed rocket, garlic ciabatta
Pan fried salmon fillet, warm potato, radish and watercress salad, glazed beets, caper berries, parsley
cream

Desserts

Toffee and banana cheesecake, salted caramel ice cream
Warm chocolate brownie, toffee popcorn, vanilla mascarpone
Classic sticky toffee pudding, caramel sauce, vanilla ice cream
Glazed raspberry Bakewell tart, forest fruits, raspberry ripple ice cream
Selection of British cheeses, served with fruit chutney, grapes and cheese biscuits

£37.95pp