



Valentine's Night

To Start

Charcuterie Board to share, Prosciutto, Guanciale, Salami, Manchego, smoked beechwood olives, sundried tomatoes, oil's and balsamic with rustic breads

or

Chargrilled aubergines, courgettes, red and yellow pepper terrine
Served with a tomato and fresh basil sauce (v)



Main Course

Herefordshire fillet of beef arranged on a crisp potato rosti, napped with a beef dripping jus

Served with roasted root vegetables, thyme and homey and Charred local asparagus tied with pancetta

or

Pan roasted cod, herb gnocchi, clams, parsley and garlic sauce. New potatoes and samphire

or

Lentil and roasted aubergine ragu with fresh tagliatelle and saffron glaze (v)



Pudding

Profiterole swans on a chocolate lake with a brandy snap nest of dipped chocolate strawberries

or

A trio of puddings

Lemon posset, chocolate torte and chocolate ganache strawberries

or

Salted caramel cheesecake with homemade short bread (v)

£37.50pp