

Two Courses £29.95
Three Courses £35.95

Wed 14th to Sat 17th Feb 5pm to 9pm

Add a Glass of Fizz or a Bellini for £5

Starters

Potato Velouté with Black Olive & Truffle (v)

Warm Breaded Chicken & Baby Leek Terrine, Stornoway Black Pudding, Mustard Mayonnaise

Miso Glazed White Fish, Verbena Gel, Pickled Baby Vegetables

Warm Puff Pastry Tart, St Maure Goats Cheese, Roasted Figs

Hatton Fondue to Share (only available on the 14th)

Mains

Lamb "Valentine" Steak, Fondant Potato, Creamed Spinach, Ratatouille, Maderia Jus

Cod & Cornish Crab Fishcake, Steamed Greens, Champagne & Herb Velouté

Roast Chateaubriand en croute for two, Beef dripping Roast Potatoes, Buttered Chantenay Carrots, Green Beans & Béarnaise Sauce (£5 supplement)

Homemade Butternut Squash "Gnocchi" Gorgonzola, Rocket & Toasted Seed

Oven Baked Chicken Supreme, Crushed Potato Cake, Green Beans, Tarragon & White Wine Sauce

Desserts

Chocolate Sharing Platter "Delice, Fondant & Mousse"

Pineapple Tarte Tatin, Coconut Ice-cream, Meringue Hearts

Cherry Bakewell Crème Brulee, Baked Shortbread

