

VALENTINES MENU

2 COURSES £16.95 OR 3 COURSES £18.95

SOUP OF THE DAY

CRAB AND VINE TOMATO TIAN
Mango salsa

GRILLED GOATS CHEESE
Piquant beetroot, pesto, crostini

SMOKED SALMON
Warm crumpet and soft quails' egg, lettuce parcel, caper dressing

PRESSED HAM HOCK
Home-made petit pickles, cresses and brioche



GOOSNARGH DUCK
Spring vegetables, warm new potatoes and watercress, sweet rhubarb syrup

SAFFRON MONKFISH
Roast pepper, courgette and tomato, fragrant coriander and shallot dressing

LOIN OF VENISON
Hot pot potatoes, cauliflower and chervil puree, sherry and pink peppercorn sauce

MILLE FEUILLES OF PARMESAN CRISPS
Wild mushroom, squash and spinach, balsamic aioli



HOT CHOCOLATE SOUP
Black pepper ice cream and marshmallows

LANCASHIRE CHEESE SLATE

VANILLA PARFAIT
Petit crème brûlée, pressed strawberry coulis, tuilles

RHUBARB CRUMBLE
Clotted cream ice cream, jug of home-made custard

