

# VALENTINES MENU 2018

— £25.00 PER PERSON —  
AVAILABLE 14.02.18 - 17.02.18

## ***Slow cooked pork belly***

*black pudding Bon-Bon & Bradley apple purée*

## ***Giles Shaws organic smoked salmon,***

*Jeffries Chester gin and tonic syrup & juniper crème fraîche*

## ***Cashel blue cheese terrine***

*poached pear & scorched chicory salad*

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## ***12 hour braised lamb Henry,***

*dauphinoise potato, stem broccoli & chantenay carrots*

## ***Gressingham corn fed chicken breast,***

*fondant potato, roasted squash purée with wild mushroom & smoked pancetta sauce*

## ***Grilled sea bass fillet,***

*crushed new potato cake, buttered greens, clam & tarragon white wine sauce*

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## ***Goopy dark chocolate fondant***

*salted caramel ice cream*

## ***Glazed lemon tart with raspberry compote,***

*homemade raspberry & mint sorbet*

## ***Vanilla creme brûlée***

*shortbread biscuits*

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*Or go all out and order one of the following mains for a supplement of £15pp*

## ***Chateaubriand 16oz for two***

*35 day dry aged served with classic grill garnish, twice cooked truffle & Parmesan chips, peppercorn sauce*

## ***Whole lobster***

*aioli sauce, thyme & salt skin on fries, garden salad*

*If you have any dietary requirements please get in touch, Sample menu - subject to change.*