



Valentines Day

Amuse Bouche

Velouté of leeks with truffle oil

To Start

Smoked Salmon

Warm smoked salmon – Morecombe bay shrimps – cucumber and chervil

Ravioli

Pheasant ravioli – roasted and puree cauliflower – Alsace bacon and young onions

Goats Cheese

Warm goats cheese – orange braised endive – roasted beetroot and pine nuts

To Follow

Springfield Chicken

Roasted Springfield chicken – crepinette of the leg – cèpes puree – tarragon jus gras - £ 36.95

Fillet of Beef

Beef fillet – oxtail and onion pudding – horseradish spinach – braising juices - £ 42.95

Sea bass

Sea bass braised in civet sauce – salt cod brandade – young leeks and fennel - £ 38.95

Torte of Cèpes

Torte of cèpes and chestnuts – fondant kohlrabi – sprouting broccoli and almonds - £ 32.95

Pre Dessert

Lemon cream and granita

To Make Room For

Chocolate

Bitter chocolate and hazelnut tart – salted caramel ice cream

Rhubarb

Champagne poached rhubarb – orange and passion fruit – cream cheese ice cream

Cheese

Whipped brie – celery salt sable – pickled walnuts and celery

Coffee and Shortbread £2.50

**Menu Price on Main course for ALL Courses including VAT
Valid Saturday 11th and Tuesday 14th February 2012**

Why not book a room for £50.00 Bed and Breakfast for two people sharing