

## valentine's day 2022

### 3 courses with a glass of fizz & chocolates

£35 per person

#### Starters

Smoked Scottish salmon plate with toasted English muffin & creme fraiche

Chicken liver parfait wrapped in Serrano ham, Pinkmans bakery sourdough & chutney

Cornish mussels cooked in a fennel & chilli broth with toasted sourdough

Homemade nachos with creme fraiche, pico de gallo, cheese & jalapeno (v)

Posh onion rings with tartare sauce (v/vg)

#### Main Courses

Coq-au-vin with creamy mashed potato; corn-fed chicken thighs sautéed & braised with Alsace bacon lardons, button onions, red wine & mushrooms

Dry aged Hereford beef rump steak served with fries and a peppercorn sauce

Seafood linguine; hand-rolled linguine, crab butter, mussels & prawns in a creamy prawn bisque

Steamed Cornish cod, borlotti beans, spicy chorizo, cavolo nero & artichoke

Seasonal Risotto with butternut squash, sage & homemade pesto (v/vg)

#### Desserts

Profiteroles with salted caramel ice cream and dark chocolate sauce

Lemon tart, raspberry sorbet

Churros bites (6) filled with Dulce de leche

Cheeseboard, chutney and crackers

Sorbet selection (vg)