



Valentine's Day

7.00pm – 9.00pm

£35

Appetisers

Mixed Olives (gf) £3.50. Nocellara Olives (gf) £3.50. Baked Focaccia, Balsamic, Aioli & Olive Oil (serves 2) £4.95

Starters

Leek & Potato Soup, Black Truffle Oil, Tiger Bread (v) (gf*)
Baked Camembert (for 2 persons) Confit Garlic, Rosemary & Black Truffle Pastry Straws (v)
Crispy Pork Scrumptet, Celeriac Remoulade, Apple & Radichio Salad
Deep Fried Paprika Squid, Pepperdews, Chargrilled Broccoli, Sweet Chilli
Smoked Salmon & Atlantic Prawn Salad, Baby Gem, Sriracha Mayonnaise, Brown Bread Croutons

Mains

Ribeye of Beef, Horseradish & Caramelised Red Onion Terrine, Wensleydale Creamed Kale,
Beef Cheek Croquette, Chared Shallot, Rich Beef Sauce (gf*) (£5 Supplement)
Seared Salmon, Sauteed Pink Fir Potatoes, Salt Baked Beetroot, Bok Choi, Tabasco Hollandaise
Roast Chicken Breast, Sweet Potato Puree, Roast Hispi Cabbage, Chorizo, Pepperdews, Chicken Sauce (gf)
Parmesan & Truffle Gnocchi, Roast Chestnut Puree, Parmesan cream, Leeks, Toasted Hazelnuts (v)
Whole Lemon Sole, Poached Mussels, Pickled Kohlrabi & Parsley Burnt Butter Sauce, Potato Dauphine (gf*)
£22.50

Sides

Creamed Potatoes, Fries, Green Beans, Broccoli & Almonds £3.50 each
Black Truffle & Shaved Lincolnshire Poacher Fries £4.50

Desserts

Millionaire Tart, Light Yoghur Mousse
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Forced Yorkshire Rhubarb & Ginger Trifle, Toasted Almonds, 100's & 1000's (v)
Hot Chocolate Fondant, Blood Orange Sorbet, Home Made Honeycomb
Railway Cheese Board, Fruit Relish, Celery, Grapes, Cheese Crackers, Homemade Malt Loaf

To Finish

Clotted Cream Fudge & Rose Marshmallow £3.50 per person (perfect with tea or coffee)

(v) vegetarian | (v*) vegetarian on request
(gf) no gluten containing ingredients
(gf*) can omit the gluten ingredients