



Valentine's Menu

2 courses £45.00 | 3 courses £52.00



A glass of Jean-Paul Deville Tradition Rosé Champagne NV

Starters

Double baked celeriac and truffle soufflé
Champagne battered oysters with tartare sauce
Duck ham, celeriac, apple and mustard

Mains

Wild seabass with whipped potatoes, purple sprouting broccoli
and a red wine sauce
Parsnip, chicory, shallot and thyme tart with watercress pesto
Saddle of fallow Venison with cauliflower, kale and truffle

Desserts

British cheese plate
Prosecco sorbet
Bitter chocolate mousse
Yorkshire rhubarb syllabub