

Valentines Day

**3 courses & a glass
of fizz for £35pp**

STARTER:

Nordic Salmon Gravlax & Parfait with Stone Age Loaf & Roast Cranberry **F, N, SE, SD, E, D**

Farmhouse Terrine, Pulled Pork Hash, Rhubarb Compote **SD, G, E, MU, C**

Ruscoff Onion & Spelt Risotto Puffed Grains, Gran Padano & Crispy Leeks **D, C, E**

MAINS:

Black Sheep Beef Cheek Pomme Anna, Celeriac Chips & Beer Jus **SD, CE, D**

Pan Roast Guinea Fowl Breast Pork & fowl Suet Pudding, Hedgehog Mushrooms & Salsify **G, D, SD, MU, CE**

Hotchpotch Roast Lamb Rump, Slow Cooked Mutton & Pearl Barley **SD, G, CE, MU**

Pan Fried Hake Fillet Steamed Mussels, Bouillabaisse Reduction & Purple Sprouting Broccoli **F, MO, D, CE, SD, MU**

DESSERT:

Chocolate Tasting for Two **D, E, N**

Sticky Toffee Pudding Caramel Sauce & Vanilla Ice Cream **G, D, E**

Baked Vanilla Cheesecake Forced Yorkshire Rhubarb **G, D, E, SD**

Mrs Bell's Buffalo Blue Cheese Sweet pickled baby onions, candied pecans, house chutney & crackers **G, D, N, SD, CE, L**

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

Allergy Advice: Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen if you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

