

Valentines

Date Night

Starters

Jersey Royal, white onion & charred sweetcorn soup, freshly baked bread (v)

Rhubarb & Rosehip cured salmon, pickled cucumber, micro herb

Pork Belly, sweet baked apple, black pudding crumb, wholegrain mustard
mayonnaise

Herb Flamed lamb chops with minted foam, mint cream sauce

Tomato & Butternut arancini, baby basil, root vegetable crisp (V) (GF)

Mains

Roasted Cumbrian lamb rump, spinach & sweet potato rosti, baby leeks, mint
jus

Duck Breast, pommes Anna, slow braised honey & thyme shallots, tender
stem, blackberry jus

Five Spiced slow cooked pork belly, potato grain buttered vegetables, jus

Oak Smoked haddock topped with Lancashire rarebit on a bed of tomato &
garlic gnocchi and charred girolle mushrooms

Roasted Root vegetable strudel, garlic & herb new potato's, buttered greens,
chive oil (V)

Desserts

Trio of Desserts - triple chocolate brownie, sticky toffee pudding, Eton mess

Lemon Meringue pie, gin and tonic sorbet

Apple and Frangipane tart, caramel sauce, raspberry's

£35 per person for 3 courses