



## *Valentines Menu 2018*

**2 course £21.95 / 3 Course £25.95**

**£5 p/p deposit**

### *To Begin*

**Roasted Cauliflower & Cheddar Soup (v)**

*ciabatta bread & butter*

**Smokey Chorizo & Butter Bean Cassoulet**

*garlic crostini*

**Parma Ham & Melon**

*compressed watermelon & balsamic reduction*

**Stuffed Stilton & Portobello Mushroom**

*parsley crumb and baby salad*

**Sweet Potato & Feta Risotto (v)**

*cream, garlic & white wine on toast*

### *To Follow*

**Pressed Belly Pork**

*creamy mashed potato, shredded savoy cabbage & bacon in a cider cream reduction*

**Chicken Supreme**

*creamy dauphinoise potato, roasted baby carrots & buttered kale in a wild mushroom & pancetta sauce*

**Lamb Shank Tagine**

*braised lamb shank in a spicy Mediterranean vegetable tagine with apricot & cinnamon served with harissa cous cous*

**8oz Rib Eye Steak (£2 supplement)**

*braised field mushroom, slow roasted tomato, mushroom, rustic chips and beer battered onion rings.*

*Choose peppercorn or stilton sauce*

**Confit Duck Leg**

*warm salad of vermicelli noodles, beansprouts & pak choi in a lemongrass and ginger broth*

**Pan Fried Seabass**

*pea & mint risotto topped with olive tapenade, poached egg & watercress*

**Beetroot & Goats Cheese Tart (v)**

*salt baked beetroots and goats cheese tart with caramelised onion, rocket and potato salad*

### *To Finish*

**Strawberry & Black Pepper Brulee**

*homemade shortbread*

**Chocolate Cherry & Pistachio Tiffin**

*forest fruit compote*

**Sticky Toffee Pudding**

*brandy toffee sauce & vanilla ice cream*

**Triple Chocolate Brownie**

*honeycomb & chocolate ice cream*

**Lincolnshire Cheese Board**

**(£2 supplement)**

*dambuster, Lincolnshire poacher, cotehill blue & brie with grapes, celery & red onion chutney*