



VALENTINE'S DINNER MENU

FRIED TORTILLA CHIPS, MIXED OLIVES AND HARISSA
HUMMUS

PEA VELOUTÉ TOPPED WITH A SPRING ONION & MINT
CRÈME FRAÎCHE AND HERB OIL

YORKSHIRE CHORIZO COOKED IN RED WINE AND
HONEY, TOASTED SOURDOUGH

HOME SMOKED SALMON WITH AVOCADO, PICKLED
BEETROOT AND HORSERADISH CRÈME FRAÎCHE

PAN ROASTED CORN FED CHICKEN, WILD MUSHROOM
TART TATIN, SALT BAKED CELERIAC PUREE

CHOCOLATE SHARING PLATE, MINI CHOCOLATE DELICE
AND CHOCOLATE ICE CREAM



VALENTINE'S VEGAN DINNER MENU

FRIED TORTILLA CHIPS, MIXED OLIVES AND HARISSA HUMMUS

PEA VELOUTÉ TOPPED WITH A HERB OIL

VEGAN MOZZARELLA CAPRESE SALAD, BLACK PEPPER, DRESSED ROCKET AND BASIL OIL

VEGAN FETA AND AVOCADO SALAD SERVED WITH PICKLED BEETROOT AND ROASTED CHILLI OIL

CHARGRILLED CAULIFLOWER STEAK WITH A PINE NUT AND HERB CRUMB, RED PEPPER AND PARSLEY SALSA AND SPICED COUS COUS

VEGAN VANILLA CRÈME BRÛLÉE MADE WITH A BLEND OF COCONUT AND CASHEWS SERVED WITH LEMON SCENTED SHORT BREAD