

# *Valentines Menu*

## *To Start*

Baked Camembert, Truffle Oil, Rosemary, Flaked Almonds, Toasted Ciabatta Croutes

Sautéed Smithy Wild Mushrooms, Confit Garlic and Parmesan White Wine Cream Sauce, Toasted Baguette & Crispy Rocket

Charcuterie Board of Parma Ham, Chorizo & Salamis, Olives, Feta Cheese, Aged Balsamic, Olive Oil & Pesto, Toasted Sour Dough Croutes

Marinated Chicken Satay Skewers, Homemade Katsu Sauce, Chilli & Spring Onion, Baby Coriander

Aromatic Vegetable Spring Rolls, Julienne of Asian Infused Vegetables, Hot & Sour Sauce, Toasted Sesame

## *To Follow*

Pan roasted Gressingham Duck Breast, Dauphinoise Potato, Honey Glazed Carrots, Buttered Kale & Spinach, Red Wine Rosemary Jus £3 Supplement

28 Day Aged Scott's Ribeye Steak, Roasted Tomato, Garlic and Thyme Infused Field Mushroom, Beer Battered Onion Rings, Peppercorn Sauce, Twice Cooked Chips £3 Supplement

Pan Seared Sea bass Fillet, Garlic, Parsley & Lemon Potato Cake, Roasted Tender Stem Broccoli, Tempura King Prawn, Salsa Verde

Roasted Goosnargh Chicken Breast, Basil Creamed Potatoes, Pancetta Wrapped Green Beans, Carrot Puree, Champagne & Chive Cream Sauce

Roasted Butternut Squash, Sweet Potato & Spinach Risotto, Crispy Basil, Parmesan, Dressed rocket

## *Something Sweet*

Chocolate Fondue, Marshmallow, Fresh Strawberries, Chocolate Brownie

.....

Assiette - Sticky Toffee Pudding, Butterscotch Sauce, White Chocolate Brulee, Strawberry & Champagne Jelly

2 Course £21 – 3 Course £25