
Valentine's Day Menu

Friday 14th & Saturday 15th – 6pm - 8pm

STARTERS

Smoked duck breast, spiced apple compote, pomegranate molasses

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Beetroot cured salmon, fried capers, red onion, endive, caramelised lemon aioli

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Vegetable tartar, confit tomato, avocado cream

PALATE CLEANSER

Champagne sorbet

MAINS

Fillet of beef medallions, wasabi & pea mash, baby pak choi, shiitake jus

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Fillet of sea bass, roasted romanesco cauliflower puree, sea herbs, champagne & caviar beurre blanc

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Butternut squash stuffed with roasted shallots, pearl barley, black kale, chestnuts- topped with Harrogate blue cheese, roasted garlic cream sauce

DESSERTS

Chocolate dipped strawberries

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Chocolate mousse, macerated strawberries

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Ginger parkin, forced rhubarb puree

£35.95

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.