

Valentine's Day Menu

Tuesday Fourteenth February Two Thousand Twelve

Parsley Root, Chestnut Crumble

Fillet of Seabass, Leeks 'Moules Marinière'

Bircham Windmill 'Feta', Charred Pear, Almond

Ham Hock Terrine, Pickled Vegetables, Celeriac, Hazelnut

Variations of Smoked Salmon, Cucumber, Caper, Bergamot.

Aylesbury Duck Breast, Pearl Barley, Confit Leg,
Cranberry, Broccoli

Brown Butter Cod, Salt and Vinegar Mash,
Parsley, Caramelised Onions

Seamed Aberdeen Angus Ribeye,
Jerusalem Artichoke, Duck Fat Potatoes, Pickled Cabbage

Smoked Potato 'Pie',
Wild Mushrooms, Truffle, Caramelised Salsify, Sage

Desserts to Share

Chocolate, Hazelnut, Coffee
Rhubarb, Salt Yoghurt, Pistachio
Bread and Butter Pudding, Vanilla
Lemon, Popcorn, Curry Marshmallow

£35.00 per person

Head Chef: Eric Snaith

Manager: Mark Dobby

Some dishes and our daily breads may contain nuts.

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