

SAINT VALENTINE'S DINNER

MENU

CHARGRILLED LEEK + SMOKED HADDOCK SOUP
HOME BAKED BREAD, WHIPPED TRUFFLED BUTTER

(V, M, C, G, F)

-000-

WHITBY CRAB TORTELLINI
LEMON GRASS VELOUTE — TARRAGON OIL — KOMBU — WASABI CAVIAR
(ADD KING SCALLOPS £5 SUPPLEMENT)

(So2, G, M, SF)

-000-

TWICE COOKED PORK BELLY
SWEET + SOUR ONIONS — SALTED WHITE CABBAGE — BLACK SESAME OIL

(E, M, SO2, SES)

-000-

TEMPURA ROCK OYSTERS
CHILLI + LEMON JAM — TOASTED ALMONDS

(G, M, N, MOL)

DRY AGED SIRLOIN OF BOWLAND BEEF
HORSERADISH GEL — MARROWBONE FRITTER — RED WINE GRAVY — TRIPLE COOKED CHIPS

(M, SO2, G, C, E)

-000-

BUTTER POACHED LOCH DUART SALMON
PURPLE SPROUTING BROCCOLI — FENNEL — PINK PEPPERCORN SAUCE

(M, SO2, C, F)

-000-

VEGETARIAN HOT POT
BRAISED RED CABBAGE — CHARGRILLED COURGETTE — BASIL OIL

(M, SO2)

-000-

WHOLE LOBSTER THERMIDOR TO SHARE
SKINNY FRIES — SEASONAL VEGETABLES
(ADD £20 SUPPLEMENT)

(M, so2, CR, G)

“CHOCOLATE”
A SURPRISE FROM OUR PASTRY CHEF!

(M, G, E, N)

-000-

LEMON CURD
CHAMPAGNE JELLY — SUMAC MERINGUE — BERRIES

(M, E, So2, G)

-000-

PENNINE + BRITISH CHEESES, GRAPES + TRACKLEMENTS

(M, SO2, C, SES, N)

3 COURSES

£70 PER COUPLE