



VALENTINE'S DINNER MENU

AVAILABLE THURSDAY 14TH - SATURDAY 16TH FEBRUARY 2019

From 7pm, £39.95 Per Person

AMUSE-BOUCHE

STARTER

EAST COAST LOBSTER

Bisque, Roasted Fennel, Basil Oil

PIGS CHEEK

Sauerkraut, Apple Ketchup, Tempura Tarragon

WILD MUSHROOM & THYME TORTELLINI

White Almond Purée & Marjoram (V)

MAIN

LOIN OF BEEF & BRAISED OXTAIL CRUMBLE

Baby Carrots, Turnip

HALIBUT FILLET

Squashed Baby Potatoes, Garden Chives, Roast Chicken Butter Sauce

ROAST SQUASH & SAGE ORZOTTO

Pine Nuts, Charred Onions & Yellison Goat Cheese (V)

PRIME FILLET OF BEEF CHATEAUBRIAND FOR TWO

Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad
Béarnaise, Peppercorn or Blue Cheese Sauce (£25 Supplement)

PUDDING

WHITE CHOCOLATE MOUSSE

Blood Orange & Wild Flower Honey Granola

RED VELVET FONDANT

Cherry Magnum, Pistachio Ice Cream

INDULGENT FONDUE FOR TWO

Milk Chocolate, Butterscotch Sauce, White Chocolate Ganache
Sweets & Treats

BLACK BULL CHEESE BOARD FOR TWO

Crackers, Harrogate Fruit Cake, Quince Jelly & Grapes (£10 Supplement)

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
Prior booking is required. Full payment is required at time of booking.