



Valentines Menu

Bread course

Homemade rosemary focaccia, chimichurri

Starters

Crispy potato terrine, Guinness rarebit, tomato relish.

Ribble estuary shrimps in a blade mace and tarragon butter,
toasted pikelet, fennel and kohlrabi salad.

Mousse of Roscoff onion, slow roasted Jerusalem artichoke crispy skin
with truffle emulsion, aged parmesan.

Intermediate

Whipped goats cheese, seeded cracker

Mains

Chicken breast poached and roasted, café de Paris butter, pressed potato and chicken
leg terrine, chasseur sauce.

Rump of lamb, slow cooked shoulder, dumpling, swede glazed with smoked garlic and
honey, pickled red cabbage.

Grilled plaice, herb gnocchi, charred leeks, thermidor sauce.

Desserts

Poached rhubarb, rhubarb sorbet, vanilla whipped cream,
caramelised puff pastry.

Chocolate fondant, vanilla ice cream.

A very British cheese board.