

Starters

Cauliflower & parmesan veloute |

Almonds, truffle oil

Beef fillet carpaccio |

Beetroot, horseradish, rocket, shallot

Chickpea & chilli scotch egg |

Lemon aioli, spinach, watercress

Cisswood cured salmon |

Grilled little gem, pomegranate, rye bread

Mains

Braised pork belly |

Confit roscoff onions, parsley root, salsify

Pan-fried sea bream |

Lemongrass broth, gnocchi, Swiss chard

Sirloin of beef |

Hand cut chips, cherry tomatoes, garlic mushrooms

Mushroom risotto |

Feta, truffle & watercress salad, pine nuts

Dessert

White chocolate cheesecake |

Strawberries & champagne

Pine nut & lemon Bakewell |

Vanilla ice cream, almond granola

Passion fruit posset |

Toffee popcorn, raspberry sorbet

English cheeses |

quince, celery, rye crackers, grapes, chutney

THE GARDEN

RESTAURANT VALENTINES MENU

Sides all £4.00

Sauté baby spinach |

Braised Red Cabbage |

Onion Rings, Blue Cheese Mayo |

Buttered Panache Vegetables |

French fries, Aioli |

2 courses | £18.00

3 courses | £24.00

Tea, coffee & infusions | £4.50