



## VALENTINE'S DAY MENU

*All our food is freshly prepared for you using fresh, quality local ingredients*

THREE COURSE MEAL £21.95

### STARTER

Scottish mussels with Thai green coconut milk

Rabbit, bacon and pistachio terrine with piccalilli and rocket

Baked goats cheese with sun blush tomatoes, rocket and olive tapenade

Wild mushroom and Jerusalem artichoke soup with tarragon cream

### MAINS

8oz rump/ 8oz rib eye (£2 supp) with choice of peppercorn sauce, chilli garlic butter or béarnaise sauce with chips, kale and baked field mushroom

Lobster, langoustine, chilli, parsley risotto with pickled fennel and dressed rocket

Roast butternut, chilli tomato fennel seed pativier with a cannellini bean watercress cream

Slow cooked pork belly with dauphinoise potato, kale and port jus

Pan fried sea bass, bubble and squeak, purple sprouting broccoli, hollandaise

### DESSERTS

Rhubarb and raisin crumble with Guernsey ice cream

Chocolate fondant with mint ice cream

Tiramisu with dark choc crisp

The famous dundry cheese board (£2 supp)



While many of our baked goods & menu items do not have nuts as a main ingredient, there may be traces of nuts &/or nut oil present, even if the description &/or menu item does not specify nuts as an ingredient.