



# Valentine's Day

3 Course £40pp

Complimentary Prosecco on arrival

## Starters

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### Wild mushroom soup

Truffle cream, homemade bread, artisan butter (V/GFA/VEA)

### Sauteed scallops

Slow cooked pork belly, textures of cauliflower (GF)

### Baby chicken & Waldorf salad

Roast baby chicken breast, celeriac remoulade, walnuts, apple (GF/N)

### Wye valley asparagus risotto

Poached free range egg, herb oil (V/VEA)

## Mains

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### Roast Gressingham duck breast

Honey glazed carrots, fondant potato, greens, thyme & honey jus (GF)

### Chalk stream trout fillet

Crispy soft-shell crab, coriander mash potato, Thai green sauce

### Herefordshire beef rump

Tarragon mash, sauteed mushrooms, crispy shallots, red wine jus (GFA)

### Moroccan chickpea & feta tart

Red pepper sauce, wilted spinach (V/VEA/GFA)

## Desserts

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### Dark chocolate fondant

Biscoff ice-cream (V)

### Strawberry soufflé

White chocolate ice-cream (V)

### Lemon cheesecake

Limoncello ice-cream (GF/V)

### Pineapple tart tatin

Coconut sorbet, rum syrup (VE/GF)

## Allergens

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Any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, GF is gluten free, GFA is gluten free if amended, LF is lactose free, LFA is lactose free if amended, N means this dish contains nuts. Please be aware that we also have allergen sheets, so do not be afraid to ask.