

VALENTINES MENU



WEDNESDAY 14TH FEBRUARY



STARTERS

Home Cured Duck Breast, Pink Rhubarb Three Ways g
Wild Mushroom & Mascarpone Rissotto g v
CoteHill Yellow Cheese Brulee, Sweet & Sour Tomatoes g v
Home Smoked Salmon & Vegetable Spring Roll, Crème Fraiche & Cucumber

MAIN COURSES

Roast Rump of Lamb, Brussel Bubble, Bacon & Baby Onion Sauce g
Salted Baked Baby Winter Vegetables, Grilled Feta & Butternut Squash Mash g v
Grilled Lemon Sole, Crispy Onion & Lightly Curried Crab Sauce g
Pan Roasted Guinea fowl Breast, RedHill Pork & Apricot Bon Bon's,
Honeyed Parsnip Puree g

DESSERTS

New Season Pink Rhubarb & Marshmallow Eton Mess g
Chocolate Fondant, Pistachio Crumb & Marmalade Ice Cream g
Passion Fruit Meringue Cheesecake g
Lincolnshire Cheese Board, Homemade Plum Bread

£29.95 per person



Freshly Brewed Coffee or Tea £2.00
Cappuccino, Latte or Espresso £2.50
(All served with a Homemade Petit Four)

g = Non Gluten v = Vegetarian

All our menu items are made in house using local produce where possible. If you suffer from any allergies or intolerances related to any of these ingredients: Wheat, Gluten Cereal, Fish, Sesame Seeds, Nuts, Eggs, Milk, Soya, Celery and Celeriac, Mustard or Sulphur Dioxide or indeed have any questions regarding allergens or the provenance of your required dish then please tell/ask a member of staff and we will do our best to accommodate you.
Please also be aware that some dishes may contain shot, pips, small bones or nuts.