



Valentines Day Menu

Starters

Confit pork belly, hoisin & ginger glaze, crispy glass noodles, dragon fruit gel, crushed wasabi

Seared king scallops, cigar smoked lobster, sweet pea & Parmesan veloute, salsa verde

Whipped goats cheese crotin, black treacle crumb, compressed watermelon, sour apple, beetroot, toasted pinenuts

Intermediate

Pineapple & rum sorbet, black jack sherbet, passion fruit 'caviar'

Main Courses

Braised shortrib of Derbyshire beef, dauphinoise potato, Hartington Blue bon bon, sugar baked shallots, crispy kale, beef jus

Steamed lemon sole, shrimp & smoked salmon mousse, pressed leek & potato rilette, poached clam, saffron emulsion

Chargrilled celeriac fondant, toasted cumin & squash puree, pickled mango & cucumber relish, rice, black onion bhaji, poppadum basket

Honey coated pork tenderloin, Parma ham, Parisian potato, sage & Pink Lady apple salsa, scrumpy jelly, confit carrot, scratchings, pan gravy

Puddings

ASSIETTE OF PUDDINGS TO SHARE – Strawberry & white chocolate bavaois, mint 'matchmaker' delice, Champagne marshmallow, lemon & thyme macaroon

Selection of 3 cheeses with accompaniments

Coffee

Freshly brewed coffee & chefs homemade treat

£39 per person