

## Amuse bouche

### Starters

Twice baked goats cheese soufflé, marinated beets & baby spinach

Chilli king prawn & scallops, kimchi & coriander yoghurt

Chicken liver parfait, crispy smoked bacon, Pedro Ximenez raisin & crostini

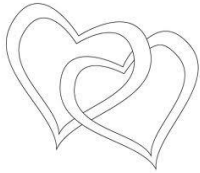
Spiced vegetable cake, sweet potato & ginger puree, tahini dressed rocket & toasted sesame seeds

### Peach bellini sorbet

### Main Course

**The Wine Cellar**  
Bar & restaurant

Valentine Menu



Bourbon glazed beef short rib, corned beef hash brown

balsamic glazed plum tomatoes, fried duck egg, gravy

Pan roasted halibut, salfrino vegetables, sprouting broccoli,

saffron turned potatoes, vermouth liquor

Poached supreme of chicken, braised leeks, rosti potato, roast beets,

baby capers, crispy bacon & grain mustard jus

Crispy polenta cake, roasted Mediterranean vegetables, grilled

halloumi, wild mushrooms, truffle oil, pine nuts & sun dried tomato salsa

Roast breast of duck, sweet potato boulangere, almond & bacon

green beans, roast heritage beets, red wine juniper jus

**2 Courses £27.50**

**3 Courses £32.50**

### Desserts

Tonka bean crème brulee, raspberry shortbread

Strawberry & passion fruit pavlova

Chocolate nemesis, caramelised oranges & honeycomb (GF)

Coconut panacotta, charred pineapple, mango chilli salsa (DF)

Cheese plate: Stilton, Brie & Cheddar

Our food is freshly prepared on site daily using local produce where available.

Please note that not all ingredients and components are listed on the menu.

If you have any dietary requirements, please do not hesitate to ask.

We will do our utmost to accommodate you.

Dairy is used in our general cookery.