



Valentine's Day

Three Courses £80pp



Starters

Roasted Celeriac and Apple Soup with Pistachio Dukkah (GF) (V) (VG*)

Duck Liver Parfait with Candied Kumquats and Toasted Sourdough (GF*)

Root Vegetable Terrine with Truffle Emulsion and Crosnes (GF)

Scallop Ceviche with Winter Salad (GF)

Main Courses

6oz Fillet Steak Triple Cooked Chips, Field Mushroom, Confit Cherry Tomatoes, Watercress Salad and Bordelaise Sauce (GF*)

Poached Salmon Fillet with Colcannon, Baby Gem, Crispy Poached Egg and Lemon Thyme Beurre Blanc

Confit Duck Leg with Sweet Potato, Brandy-Soaked Prunes, Bok Choy and Spiced Demi-Glace (GF)

Harissa Aubergine with Quinoa Pilaf, Blood Orange, Almond Yoghurt and Toasted Pine Nuts (GF) (VG)



Desserts

White Chocolate Crème Brûlée and Raspberries (GF) (V)

Yorkshire Rhubarb with Nougat Glace (GF) (V)

Meringue with Red Fruits, Pistachio Crumb and Honey Dressing (GF) (V)

Hambleton Bakery Tart with Vanilla Gelato (V)

Seasonal Cheeses with Homemade Chutney, Celery, Grapes and Biscuits (GF*) £3 Supplement

Supplement charge may apply to certain dishes. Menu may be subject to change. Please let us know of any allergies.

While we try to accommodate, we cannot guarantee dishes are free from traces of nuts, wheat or dairy.

(GF) Gluten free (GF*) Gluten free option available upon request. (V) Vegetarian (VG*) Vegan option available upon request.

12.5% discretionary service charge will be added to your final bill.