

## Valentine's Day 2019

Two courses - £21.50, Three courses - £26.50

*Treat yourselves to a glass of pink sparkling Pinot Grigio brut £5/£7 (125ml/175ml)*

### Starters

Today's soup, multi-grain cottage loaf (v,ga)

Wood-fired oven breads: caramelised red onion & parmesan focaccia, aged balsamic, rapeseed oil (v)

King prawn, sweet potato & spinach chowder, crispy devilled cockles

Red wine poached pears & Cropwell Bishop Stilton tartlet, crispy rocket, squash purée (v)

*(available as a main course with parsley new potatoes)*

Smoked duck breast, warm potato salad, Morello cherries, crispy shallots (g)

Steamed British mussels, garlic, parsley, shallots, white wine cream, toasted sour dough (ga)

Warm Mediterranean cous cous, braised apricots, red pepper dressing (vegan) *(available as small or large dish)*

Rabbit, pork fillet, sausage meat & peppercorn terrine, orange chutney, ciabatta toasts

Pan fried scallops, creamed brussel sprouts, butter beans, pancetta, pea shoots (g) (£4 supplement)

### Mains

Puy lentil, spinach & butternut squash curry, wild mushroom flat bread, curried yoghurt (v,ga)

Roasted chicken breast, bashed roots, tenderstem broccoli, sun-blushed tomato cream (g)

King prawns, mussels, cockles & spinach linguini, rich garlic & tomato sauce, parmesan crisps

Venison & smoked bacon hot pot, boulangère potatoes, vintage cheddar crust, sauté greens (g)

Pan roasted Chinese five spice duck breast, katsu cream, sauté vegetables, ho-fun noodles (g) (£2 supplement)

Oven baked haddock fillet, sauté potatoes, french beans & cherry tomatoes, black olive tapenade (g)

Pan fried scallops, creamed brussel sprouts, butter beans, pancetta, pea shoots, bubble & squeak cake (g) (£4 supplement)

Root vegetable & chilli tagine, roasted garlic & sauté spinach potatoes (vegan,g)

Season's best .... *please ask. Showcasing the season's best meats & vegetables...*

### Treat yourselves...

Oven roasted Hereford Chateaubriand (35 day aged) for two to share, cooked to your liking.

honey roasted roots, dauphinoise potatoes, horseradish cream, peppercorn sauce (g) (£7 supplement per person)

### Kitchen Classics & Steaks

Scampi in a basket, home cut chips, chunky tartare

Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare

Steamed British mussels, garlic, parsley, shallots, white wine cream, toasted sour dough, skinny fries (ga)

Today's pie ... *please ask... our pies may take up to 20 minutes as they don't go near a microwave*

Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)

8oz Ribeye (35 day, Hereford), spiced skinny fries, pepper sauce, rocket (ga) (£5 supplement)

Pan fried 6oz fillet steak, sweet potato rosti, wild mushroom & spinach stroganoff (g) (£6 supplement)

20oz Bone-in Sirloin (35 day) grilled tomato, mushroom, home cut chips, Stilton sauce (ga) (£10 supplement)

Blue Bell burger: seeded brioche bun, smoked applewood cheese, tomato tapenade, crispy shallots, leaves, gherkin, slaw, onion rings, truffled parmesan fries,

### Desserts

Duck egg custard tart, raspberry sorbet (v)

Double chocolate cookie in a pan, caramel pecan ice cream (v)

Coconut rice pudding, pineapple & stem ginger salsa (vegan, g)

Spiced winter fruit & white chocolate bread & butter pudding, creamy custard (v)

Lemon posset, ginger snap biscuits, earl grey soaked prunes (v)

Today's dessert... *please ask*

British farmhouse cheese board *choose three from:*

Tunworth, Cropwell Bishop Stilton, Kidderton Ash goat's, Vintage Lincolnshire Poacher, Berkswell sheep's cheese  
(£2 supplement)

*Fish may contain bones. Dishes may contain nuts or nut traces. Any weights are shown as uncooked.*

*(v) Suitable for vegetarians. (g) Gluten free. (ga) Gluten free adaptable. Our staff receive 100% of any tips given.*