

## St Valentines Day 2019

4 Portland Pearl Oysters With Shallot Vinaigrette	8.00
Leek And Potato Cappuccino, Truffle Oil	4.00
Iberico ham and parmesan popcorn	4.00

### To Start

Beetroot Cured Organic Salmon, Radish Salad, Young Pea Shoots And Fresh Horseradish <i>for two</i>	17.00
Chicken And Duck Liver Parfait, Madeira Reduction,, Brioche Toast	9.50
Butternut Squash soup, Almond And Gorgonzola Crème Fraiche	7.50
King crab salad, tomato, haricot beans, pea puree, sour dough	9.50

### To Follow

'Little Piggy Board' <i>For Two</i> , Honey Glazed Belly, Black Pudding, Sausage Roll, Mini Scotch Egg, Pork crumb, Celeriac & Apple Puree, scrumpy Jus, Apple salad	36.00
Roasted Mackerel Fillet, Orange And Beetroot, Beetroot Puree, Clam Vinaigrette, Potato Crisps, Wood Sorrel	16.50
Charred Parmesan Polenta, Grilled Scallions, Slow Roasted Baby Plum Tomatoes, Truffled Dressing	14.50
Braised Blade Of rare breed Beef, Suet Dumpling, Braised Carrot, Potato Puree, Braising Reduction	16.00

### To Finish

Dark Chocolate And Pecan Fondant, Salted Caramel Ice Cream, Cocoa Granola	8.00
Raspberry Cheesecake, Raspberry Sorbet, Meringues, Raspberry Jelly And Lemon syrup	8.50
Baked Camembert, Walnut Toast, Sweet Balsamic Vodka <i>For Two</i>	16.00
Banana tart tatin with pontefract cake ice cream, rum caramel	8.50

