

## Three courses £22.95

### STARTERS

#### Oven-Baked Button & Portobello Mushrooms (v)

in a garlic & mature Cheddar sauce with rustic bread

#### Chargrilled Lamb Koftas

served with tzatziki and dressed slaw

#### Black Pearl Scallops (+£2)

seared with black pudding, served on minted pea purée with crispy bacon

#### Warm Smoked Salmon Tart

with crème fraîche pastry and a lemon & dill mayonnaise

#### Duo of Pâté\*

coarse pork & Madeira pâté and duck liver parfait served with Bramley apple butter, baby gherkins and rustic bread

#### Box-Baked Camembert\* (v)

FOR TWO TO SHARE

topped with cider-soaked raisins, served with celery and rustic bread

#### Sticky Platter (+£2pp)

FOR TWO TO SHARE

maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, feta-stuffed bell peppers and a stone-baked garlic flatbread

### MAINS

#### Slow-Cooked Duck Leg Confit\*

served with honey roasted plums, dauphinoise potato, buttered cavolo nero and a damson jus

#### Prawn, Lobster & Chorizo Linguine\*

with tomato, coriander and red chilli

#### Wagyu Burger

premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and triple-cooked chips

#### Roasted Vegetable Tart (ve)

kale and thyme pastry, filled with a leek sauce and topped with butternut squash, plum tomatoes, red onion, spinach and red peppers

#### Seared Fillet of Sea Bass\*

with crushed baby potatoes, asparagus and a lobster & samphire sauce

#### Hunter's Chicken\*

chargrilled chicken breast, topped with smoked Cheddar and streaky bacon, with roasted portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and a barbecue sauce

#### Fillet Rossini\* (+£4)

7oz fillet steak, served on a duck liver parfait topped crouton, with asparagus, dauphinoise potato and a red wine jus

#### British Venison Steak\*

with a spinach stuffed portobello mushroom, asparagus, dauphinoise potato and a red wine jus

### PUDDINGS

#### Chocolate Indulgence (v)

FOR TWO TO SHARE

rich chocolate tart, Belgian chocolate brownie and double chocolate ice-cream, served with strawberries and cream

#### Raspberry Crème Brûlée (v)

with home-baked butter biscuits

#### Belgian Chocolate Brownie\* (v)

with chocolate sauce and Irish liqueur ice cream

#### Raspberry Milkshake Cheesecake (v)

served with raspberries in sauce and Cornish clotted cream

#### Melba Mallow Mess (v)

crushed meringue, peach slices, raspberries in sauce, rosehip syrup and marshmallow fluff

*If you would prefer to order from our Vegan Menu please ask a member of the team*

## FANCY SOMETHING EXTRA?

#### British Cheese Board\*\* (v)

Cornish Blue, Wensleydale with cranberries, Sandham's Lancashire and British goat's cheese with grapes, chutney and a selection of Fudge's nut & mixed seed biscuits

FOR ONE (+£4) FOR TWO (+£3pp)

\*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.

Our fixed price Valentine's menu is available between 9<sup>th</sup>-17<sup>th</sup> February 2018. Not available in conjunction with the Gourmet Society or any other promotional offer. If a single guest wishes to order a 'for two to share' item to themselves, this will incur a +£3 supplement charge. All prices include VAT at the current rate.

100% of tips are retained by our team members.