



Sharing Dinner

Sharing Board Selection of all our fabulous

Cinnamon Grilled Figs, Pan Seared Scallops, Butter Poached Lobster Gnocchi, Wye Valley Smoked Salmon

Followed by...Worcestershire Glazed 12oz Josper Roasted Beef Fillet

Garlic Roasted Bone Marrow, Red Wine Braised Beef, White Truffle Potato Cloud, Creamed Spinach Filled Roasted Portobello Mushroom, Peppercorn Sauce, Roasted Root Vegetables

Tasting Board of All Desserts

For Two including glass of fizz each

£96

OR Our two or Three Courses Selection

TO GET YOU STARTED...Welcome Glass of Fizz each FOLLOWED BY...

CINNAMON GRILLED FIGS, Parma Ham, Fig Gel, Rocket, Parmesan Crisps, Willy's Balsamic Reduction, Crème Fraiche, Toasted Seeds (gf)

PAN SEARED SCALLOPS, Cauliflower puree, Caramelized Lemon and Black Pepper Marmalade, Black Truffle, Micro Celery, Sweet and Sour Golden Raisins

WYE VALLEY SMOKED SALMON, Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs, Preserved Lemons

BUTTER POACHED LOBSTER AND GNOCCHI, Shemiji Mushroom, Pearl Onions, Curry Roasted Walnuts, Fresh Herb Butter Sauce

RED WINE POACHED PEARS & CRUMBLED STILTON, Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

INTER COURSE...

DUET OF BEEF, Grilled 4oz Bistro Steak and Garlic and Herb Braised Beef served with Mashed Potatoes, Roasted Root Vegetables, Caramelised Brussel Sprouts and Red Wine Sauce

GARLIC AND HERB CRUSTED LOIN OF LAMB, Braised Lamb Filled Savoy Cabbage, Celeriac and Sweet Potato Gratin, Roast Carrots, Peas, Mint Sauce and Red Wine Sauce

TARRAGON AND BUTTER ROASTED CHICKEN SUPREME, Roasted Baby Potatoes, Root Vegetables, Caramelised Brussel Sprouts and a Herb and Garlic Sauce

CRISPY SEARED COD FILLET, Butter and Tarragon Crushed Carrots, Garlic Sauteed Spinach, Chilli Herb Prawns drizzled with a White Wine Butter Sauce

BUTTERNUT SQUASH THREEWAYS, Spice Roasted Butternut Squash, Coconut and Ginger Butternut Puree, Crispy Butternut, Curried Lentils, Pomegranate, Sautéed Kale drizzled with a Chilli Peanut Sauce

TO FINISH YOU OFF...NOT JUST DESSERTS...

Vanilla Roasted Strawberry Pizza, on a Crispy Puff pastry Crust with Shaved White Chocolate, Willy's Oak Cask Aged Balsamic Swirled Vanilla Ice Cream and Fresh Basil and Citrus Clear Caramel Sauce.

Fig and Roasted Almond Tart

Red Wine and Cinnamon Caramel, Candied Orange Rind and a Stem Ginger Ice Cream

Trio of Chocolate Mousse Layers of Dark Chocolate and Mousse, Hazelnut and Milk Chocolate Mousse and a White Chocolate and Grand Marnier Mousse set on a Cocoa Nib Shortbread and drizzled with Burnt Orange Caramel Sauce

Baked Alaska Lemon Curd Tart topped with Vanilla Ice Cream then encased in Italian Meringue and Torched served with a Raspberry and Cardamom Puree

TWO COURSES 2 COURSES £35.50 / 3 COURSES £40.50

Our kitchen handles all 14 allergens, so please speak to our restaurant manager or waiting team and advise us of any food allergies on booking or arrival. There is a 12.5% discretionary service charge added

AVAILABLE FRIDAY 14TH & SATURDAY 15TH FEBRUARY.

PRE-BOOKINGS ONLY VIA OUR WEBSITE OR CALL 01531 670 381

Make a night of it?

Save 30% off your room rate, when you book our Valentine's Dinner menu



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