

VALENTINE'S MENU

Wednesday 14th February

Colchester Rock Oysters

Three £7.95, Six £15.00

To Start

Cornish lobster & roasted tomato bisque,

rosemary oatbread 10.95

Pan roasted wood pigeon,

crispy smoked bacon and sage, caramelised white onion puree 9.95

Kiln roasted salmon fillet,

heritage beetroot, pickled radish and fennel, creamed horseradish 10.25

Twice baked Dorset blue cheese soufflé,

poached pear, toasted almonds and watercress (v) 9.50

Warm celeriac, wild rice, kale and pomegranate salad, crispy shallots and beetroot relish (vegan) 8.95 / 14.95

Main

Roasted Highland venison loin, braised haunch cottage pie, celeriac, port wine sauce and parsnip crisps 24.95

Pan fried Dorset chalk stream trout,

baby spinach & peas, lemon buttered langoustines 20.95

Truffled wild mushroom, celeriac and rosemary wellington,

heritage carrots, red wine sauce & crispy kale (vegan) 15.95

Roast whole guinea fowl (to share),

sprouting broccoli, braised leeks & chestnuts, cider & mustard sauce 42.95

Chargrilled 400g dry aged rib steak (to share, or not!),

creamed spinach, peppercorn sauce & triple cooked chips 49.00

Dessert

Chocolate trio,

dark chocolate & orange fondant, milk chocolate chip ice cream, white chocolate mousse with passion fruit & raspberries 12.95

Almond milk junket,

rhubarb & vanilla compote, maple toasted oats (vegan) 6.50