

Valentine's Day 2010

FREE glass of Pinot Noir Rose wine with
2 courses
plus **FREE** coffee or tea with **3 courses**

*** Starters ***

- Seared Cornish scallops with butter bean puree, crispy chorizo & green tea sauce
6.00
- Mini Game Pie with leek veloutee and celeriac mash
5.50
- Wild mushroom & Manchego dumplings with coriander pesto and spicy aubergine dip
5.50
- Jerusalem artichoke soup with saffron pearl barley (Vegan)
5.00

*** Mains ***

- Loin of venison with butternut squash gnocchi, grilled radicchio,
Rioja & Juniper berries reduction
14.50
- 21 days aged rib-eye steak with proper chips, flat mushroom and Exhibition beer gravy
13.00
- Marinated golden beetroot & goats cheese ravioli with toasted hazelnut
10.00
- Smoked & grilled fillet of haddock with lemon scented risotto, sprouting broccoli and
caramelized shallot
12.00

*** Desserts ***

- 85% chocolate fondant with vanilla & coconut crème anglaise, Jack Daniel's jelly
4.50
- Rhubarb parfait with liquorice sauce and apple fritters
4.50
- Banana & peanut butter cheesecake with cinnamon caramel
4.50

Bookings recommended, pre-orders welcome