



Valentines Menu 2019
3 Courses & Coffee
£42.00 per person

Thursday 14th, Friday 15th & Saturday 16th January

6-10pm

NIBBLES

Nocellera olives / 4.00 | Roasted garlic ciabatta / 4.00 | Tempura gherkins, chilli mayo / 4.50

Homemade breads, whipped truffle butter / 4.50 | Fritto misto, garlic aioli / 5.00

STARTERS

Moroccan spiced butternut squash and red lentil soup, greek yoghurt and harissa

Buratta, shaved fennel & toasted seeds, blood orange, pistachio and pomegranate

Crispy crabcakes, toasted sweetcorn, tomatoes and chilli jam

Duck liver parfait, toasted brioche sweet bacon and onion jam

Scallops, black pudding, cauliflower, apple cyder caramel

MAINS

Rump of lamb, slow cooked shoulder, boulangere potato, smoked aubergine, pine nut puree, broccoli

Herb roasted chicken breast, rosti potato, romesco and baby fennel

Crispy polenta, tomato ragu, cimi de rapa, truffled goats cheese

Roasted sea bass, roasted garlic potatoes, peas, pancetta and saffron veloute

Ribeye steak, confit tomato, chestnut mushroom, watercress and café de paris butter

DESSERTS

Dark chocolate fondant, vanilla ice cream

Sticky toffee pudding, banana ice-cream

White chocolate & passionfruit cheesecake, raspberries and blood orange sorbet

Vanilla and buttermilk pannacotta poached rhubarb, rhubarb & ginger sorbet & ginger sable

Trio of Mrs Temples Cheese', Chutney, biscuits

SIDES

All 3.50

Baby beetroots and spring greens | Tenderstem broccoli, chilli and garlic |

Pink fir potatoes, garlic oil, rosemary | Hand cut chunky chips | Italian winter leaves, parmesan and truffle

Please inform us of any allergies or intolerances when submitting your pre order.