

VALENTINES DAY MENU



SOMETHING TO SHARE?

SHARING BOARD, SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE SMOKED DIPPING OIL	20
GARLIC AND ROSEMARY CAMEMBERT, CHUTNEY, LIEVETO ARTISAN BREAD	18

STARTERS

GOCHUJANG CRAB CAKES , YUZU MAYO, ASIAN SLAW	9
CRISPY PORK BELLY , BURNT APPLE PUREE, APPLE AND FENNEL SLAW, MICRO WATERCRESS	9
ROASTED SQUASH , WHIPPED GOATS CURD, PUMPKIN SEED CRUMB, CRISPY SAGE, BROWN BUTTER AND CIDER DRESSING	9

MAIN EVENT

RIBEYE STEAK, SLOW ROASTED TOMATO, FIELD MUSHROOM, TRIPLE COOKED CHIPS, ONION RING PEPPER SAUCE 4		28
STILTON	4	
CONFIT DUCK LEG, DAUPHINOISE, RAINBOW CHARD, SEASONAL GREENS, RED WINE JUS		26
PAN FRIED SALMON, CREAMED PEARL BARLEY WITH LEMON AND PARSLEY, TENDER STEM		24
GUINEA FOWL SUPREME, PINK FIR POTATOES, SAVOY AND LEEKS, WILD MUSHROOM AND TARRAGON SAUCE		24
“OAKHILL ALE” BATTERED FISH, TRIPLE COOKED CHIPS, DRESSED LEAVES, TARTARE, LEMON		18
LENTIL, BEETROOT AND GOATS CHEESE VEGETABLE WELLINGTON, CARROT PURÉE, CRISPY WILD MUSHROOMS, SEASONAL GREENS, PINK FIR POTATOES, ROSEMARY CREAM		18
BEEF BURGER, MUSTARD MAYO, MONTEREY JACK CHEESE, LETTUCE, TOMATO, SMOKED STREAKY BACON, FRIES		18
CHICKEN CAESAR SALAD, BABY GEM LETTUCE, GARLIC AND THYME CROUTONS, PARMESAN, CAESAR DRESSING, BACON		17
GARDEN VEGETABLE FALAFEL BURGER, LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES		16

DESSERTS

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM	9
VANILLA BEAN PARFAIT, FORCED RHUBARB AND GINGER, BUTTER SHORTBREAD	9
TIRAMISU, AMARETTO SOAKED SPONGE, WHIPPED COFFEE, MASCARPONE CREAM, CHOCOLATE SHAVINGS	9
SELECTION OF LOCAL CHEESES, WHEAT CRACKERS, CHUTNEY, CELERY, APPLE	12