

per
person
£40



Friday 14th February | From 7pm | 3 Courses

STARTERS

Creamy Mushroom & Pancetta Pikelet

creamy wild mushrooms & pancetta with rocket & crumbled stilton

Garlic & Herb King Prawns

with chilli dressed mixed leaves & prawn cocktail sauce

Buttermilk Chicken Goujons

with mixed leaves, garlic & lemon aioli & parmesan cheese

Balsamic Onion Garlic Bread

baked with balsamic onions and bubbling mozzarella cheese

MAINS

Chicken Leek & Ham Pie

creamy mashed potatoes, roasted carrots, buttered green beans & cabbage

Crispy Prosciutto Carbonara

vintage cheddar carbonara with smoked pancetta tossed through Mafaldine pasta, with mascarpone & crispy prosciutto

Fillet Steak

cooked to your liking, with blushed vine tomatoes, sautéed wild mushrooms, thick potato chips, garden peas and a choice of blue cheese or peppercorn sauce.

(add £10.00)

Cod Florentine

poached cod loin on a bed of creamy spinach & bell peppers with crushed new potatoes

Halloumi Heatwave Burger

halloumi stacked with crisp lettuce, beef tomato, red onion & chilli jam with thick potato chips & purple coleslaw

DESSERTS

White Chocolate & Raspberry Cookie Dough

with raspberry sauce, Purbeck vanilla ice cream & white chocolate drizzle

Passion Fruit Cheesecake

a sharp passion fruit cheesecake with orange sauce & berries

Warm Chocolate Fondant

with caramel sauce & velvety Chantilly cream

Lemon Meringue Pie

with fresh raspberries & pouring cream

Assiette of Taster Puddings

(to share)

CHEESE

A Selection of Signature Farm Shop Cheeses and Artisan Crackers

(add £6.25)