

**The Wine Cellar**  
**Valentines 14<sup>th</sup> February 2019**

Chef's Appetiser

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Classic rich French onion soup, Gruyere cheese croute.

Smoked salmon & baby prawn, Bloody Mary sauce, gem Leaf, avocado & cucumber.

Spiced beetroot & chickpea falafel balls, shaved fennel, cucumber & mint salsa. (VV)

In-house smoked half duck breast, harissa spiced sweet potato, charred gem, kale & duck jus.

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Strawberry & basil sorbet

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Pan roasted Banham chicken breast, salt baked celeriac, fondant potato, creamed leeks,  
mustard & roast chicken jus.

Roasted loin of venison, juniper berries, mini wild mushroom & potato pie, Jerusalem artichoke  
puree, braised red cabbage & venison sauce.

Mushroom, cavolo nero & chive pearl barley risotto, crispy shallot rings & leek ash. (VV)

Jerusalem artichoke buttered halibut, saffron potato, kale, pancetta & mussel sauce.

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Cherry Bakewell tart foam.

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Rich chocolate & cherry torte, chocolate soil, pistachio & cherry sorbet. (VV)

Salt caramel profiteroles, vanilla cream & tonka bean infused white chocolate.

Passion fruit set crème brulee, raspberry & vanilla seed shortbread.

Local cheeses, celery, grapes, crackers & home-made tomato chutney.

**3 courses - £35.00 per person**

**2 courses - £30.00 per person**