

V A L E N T I N E ' S M E N U

10th -13th February available all day

14th - 15th February evening only

2 course £32 / 3 course £38

Starters

Smoked Golden Beetroot tart, whipped feta, fried walnuts and saffron pickled shallots. V* VG* NUTS

House Smoked Salmon, radish, brioche, rose petal and horseradish condiment.

Confit duck leg “pancakes”, fermented rhubarb hoisin, sweet and sour pickled cucumber. DF

Mains

Raynham Estate beef rump, roasted Jerusalem artichokes, smoked shitake mushroom and oxtail jus. GF*

Butter poached Sole, potato dauphine, coal roasted leeks, champagne beurre noisette and norfolk sea herbs.

BBQ Oyster mushroom “Steak”, sunflower seed and black garlic salsa, hay smoked celeriac and sage gratin with peppercorn sauce. VG GF*

Desserts

Miso Caramel Tart, salted passionfruit curd, roasted sesame “rice” cream and caramelised popcorn.

Dubai chocolate bar, salted pistachio caramel, macerated raspberry and rose sorbet.

Tiramisu, lady fingers, espresso mascarpone, confit hazelnuts and caramelised milk. NUTS