



VALENTINES SHARING MENU

TO START

Sweet, sticky beginnings

King prawns in a sticky, chilli butter sauce with a red onion, coriander and chilli salad and homemade crusty Aga baked bread

MAIN COURSE

Pull a pig apart

Smoked ham hock croquette, cider braised pork belly, brawn terrine, pork fillet and pan fried livers.

Champ mash, black pudding, roasted spring onions, jerked salsify, savoy cabbage and apple ketchup

PUDDING

Dessert foreplay

Lemon and thyme parfait, chocolate fondant, raspberry delice, crème brulee, malted milk, vanilla crème, dark chocolate and cinnamon

£60 per couple