

Valentines Tasting Menu 2015
13th & 14th February

£55 per person

Early Bird Offer:
(5pm – 6pm bookings) £45 per person

Accompanying Drinks Selections: £25 per person

Bread & Butter

Sourdough, Treacle and Focaccia Bread with Salted, Marmite and Olive Butters



Preserved Mackerel Fillet

Smoked Haddock Cracker, Brown Crab Rouille, Mustard, Onion Ash, Fennel
Three Choirs Coleridge Hill 2012 (125ml)



Carpaccio of Yorkshire Dales Beef

Centurions Ghost Ale, Blood Radish, Celeriac Pannacotta, Bone Marrow Mayonnaise, Sea Rosemary
Givry Louis Latour 2011 (125ml)



Pan Roast Halibut Loin

Pork Rind, Squash, Apple & Chorizo Jam, Blackened Corn, Miso
Cousino Macul Dona Isidora Riesling 2012 (125ml)



Anise Duck Breast

Liver Faggots, Beetroot Soubise, Salt Popcorn, Caramelised Pear
Raka Pinotage 2009 (125ml)



Textures of Black Forrest

Chocolate, Cherries, Kirsch, Cream
Luxardo Kirsch (25ml)



Selection Of Local Cheeses to Share

Classic Accompaniments
Taylors 2008 Bottled Vintage Port (50ml)



Petit Fours

Handmade Chocolates and sweet Bites