



Valentine's Day 2019

Two courses - £21.50, Three courses - £26.50
Treat yourselves to a glass of Bernard Remy Champagne £7.25

Starters

Home made soup, local breads (v,ga)

Emerson & West's bakery sourdough, smoked red pepper hummus, aged balsamic, rapeseed oil (v)

Potted Tunworth cheese & truffle oil, rye bread, pickled mushrooms (v,ga)

Crispy smoked chicken wings, blue cheese dip, apple & celeriac remoulade (ga) *(available as a main course with home cut chips)*

Grilled sardines on sour dough toast, caper & lemon butter, watercress (ga) *(available as a main course with buttered new potatoes)*

British mussels, fennel, shallot & chilli tomato sauce, toasted sour dough (ga)

Duck liver pâté, toasted brioche, pub chutney (ga)

Charred sprouting broccoli, romesco sauce, toasted almonds (vegan,g)

Pan fried scallops, sweet potato purée, bacon, crispy kale (g) *(£4 supplement)*

Mains

Homemade faggots, creamy mash, proper mushy peas, braising juices

Miso roasted aubergine, chilli & coriander cous cous, marinaded tofu dressing (vegan)

Smoked chicken breast, potato terrine, creamed leeks & bacon, red wine jus (g)

Roast cod fillet, shell fish bouillabaisse, garlic sour cream, local breads (ga)

Garlic & chilli shell-on prawns, rice noodles, lime, ginger & spring onion ramen (g)

Slow cooked pork belly, beetroot & potato rosti, winter greens, cider jus (g)

Pan fried scallops, sweet potato purée, bacon, crispy kale (g) *(£4 supplement)*

Vegan dish of the day ... *please ask*

Season's best... *showcasing the best meat and vegetables, please ask*

Treat yourselves...

Oven roasted Hereford Chateaubriand (35 day aged) for two to share, cooked to your liking.
honey roasted roots, dauphinoise potatoes, horseradish cream, peppercorn sauce (g) *(£7 supplement per person)*

Kitchen Classics & Steaks

Scampi in a basket, home cut chips, chunky tartare

British mussels, fennel, shallot & chilli tomato sauce, toasted sour dough, skinny fries (ga)

Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare

Today's pie ... *please ask... our pies may take up to 20 minutes as they don't go near a microwave*

LA burger: Smoked pulled pork, garlic mushrooms & vintage cheddar topping, toasted brioche bun,
home-cut chips, tomato relish, our slaw, onion rings

Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)

8oz chargrilled ribeye steak (35 day, Hereford), pub dried tomato, fries, watercress, peppercorn sauce (ga) *(£4 supplement)*

Chargrilled T-bone steak (35 day, Hereford), pub dried tomato, Café de Paris butter, home cut chips (ga) *(£10 supplement)*

Desserts

Duck egg custard tart, raspberry sorbet (v)

Double chocolate cookie in a pan, caramel pecan ice cream (v)

Coconut rice pudding, pineapple & stem ginger salsa (vegan, g)

Spiced winter fruit & white chocolate bread & butter pudding, creamy custard (v)

Lemon posset, ginger snap biscuits, earl grey soaked prunes (v)

Today's dessert... *please ask*

British farmhouse cheese board *choose three from:*

Tunworth, Cropwell Bishop Stilton, Kidderton Ash goat's, Vintage Lincolnshire Poacher, Berkswell sheep's cheese
(£2 supplement)