



## Valentines Weekend Reduced A La Carte Menu

### STARTERS

Dressed Fresh Tiger Prawns Served And Wrapped In Marinated Courgette, Wasabi Mayo, Ginger Straws and Fresh Bread	£12.25
Ham Hock Terrine, Celeriac Remoulade, Pickled Baby Onions, Tarragon Mayo Served With Fresh Bread	£11.50
Confit And Pressed Lamb Shoulder, Journeys Flatbread, Garlic And Mint Yogurt, Curried Raisins, Pomegranate, Harissa Mayo	£15.95
Homemade Caramelised Onion Tart Tatin, Dazel Ash Goat Cheese, Candied Walnuts and Mushroom Ketchup	£11.50

### MAIN COURSES

Roasted Local Brill, Crushed Jersey Royal Potatoes, Pea And Mint Puree, Sautéed Savoy Cabbage With Lardons and Sauce Grenobloise	£28.99
28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem, Cherry Vine Tomatoes, Truffle Mayo, Parmesan And Jus	£29.99
Pan Seared Fillet Of Wild Sea Bass, Hasselback Potatoes, Salt Fingers, Leek Puree, Roasted Cauliflower And Salsa Verde	£27.50
Homemade Tagliatelle, Sautéed Wild Mushrooms, Toasted Pine Nuts, Creamy Black Truffle Sauce, Roasted Artichoke and Parmesan	£22.99

### SIDES

Truffle And Parmesan Roasted Potatoes	£7.5
Bistro Salad, Sun Dried Tomatoes, Pickled Red Onions, Shaved Parmesan	£5.5
Mini raclette pot	£8.5

### DESSERT

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts	
Vanilla Ice Cream	£8.99
Homemade Passion Fruit Mousse With Mango Centre And Coated In White Chocolate, Sable, Mango Gel and Coconut Sorbet	£8.99
Cheese Plate ; Selection of Three Carefully picked Cheeses With Quince And Crackers	£12.50
A Pudd In A Glass!! Tiramisu Espresso Martini served with Hazelnut shortbread for these that prefer to sip their puds!!	£10.99