



COACH & HORSES
Valentines Day

STARTERS

Celeriac soup, pancetta, croutons, bread & butter (av, agf)

*Trio of oysters: (gf)
Natural, tempura, oyster vichyssoise*

Venison terrine, pickled walnut purée, radish, toast (agf)

Blue cheese baked custard, Hen of the Woods, Jerusalem artichoke, pumpkin seed crumb, apple balsamic caramel (v, agf)

MAINS

Eaves Hall Farm pork, smoked mashed potato, glazed parsnip, cavolo nero, pickled shimeji jus (gf)

Pan-fried stone bass, salsify, gnocchi, spinach, crab roll, salty fingers, lemon thyme velouté (agf)

Fillet of beef Wellington, fondant potato, red chicory, baby leeks, Jus

Cauliflower steak, onion bhaji, caper & raisin puree, new potatoes, baby leeks (v, gf)

DESSERTS

Bay leaf panna cotta, poached pear, pickled blackberries, lemon, juniper tuille (agf)

Yorkshire rhubarb mille-feuille, ginger crème pâtissière, rhubarb sorbet (v)

Vanilla & blood orange profiterole, chocolate orange crémeux, chocolate sorbet (v)

Selection of cheeses, chutney, grapes, apple, artisan crackers (agf)

£60 Per Person

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Available Gluten Free (agf) | Vegetarian (v)