



Valentines Menu

Starters

Confit duck leg, pickled walnuts, carrot and orange salad - **£7.00**

Terrine of salmon 3 ways, dill oil, poppy seed crisps - **£6.00**

Jerusalem artichoke velouté with truffle butter - **£5.00**

Camembert to share, oven baked with garlic & herbs, served with breads and chutney - **£11.00**

Main Course

Venison Wellington, butternut squash puree, sautéed chestnuts and wild mushrooms, finished with a thyme jus
£17.00

10oz Rib Eye, pesto crumb, slow roasted heritage tomatoes, sweet potato fries
£19.00

Butter poached halibut, crushed baby potatoes, charred fennel, red pepper reduction, pork crackling, and potato gnocchi
£16.00

Pumpkin and goat's cheese risotto, parsnip crisps, chives
£11.00

Braised lamb shank, hay & mint jelly, fondant potato, roasted baby vegetables, candy floss
£15.00

Puddings - £6.00

Chocolate Neapolitan mousse, praline, salted caramel chocolate sauce

Espresso crème brûlée, with a cinnamon finger

Strawberries and cream with a Bower twist on the traditional

Apple tarte tatin, clotted cream, nutmeg dust

**This menu will be available Friday 12th,
Saturday 13th, and Sunday 14th February**