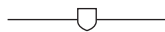




VALENTINE'S DAY SPECIAL MENU

FROM 5:00PM UNTIL 10:00PM

COMPLIMENTARY GLASS OF HOUSE CHAMPAGNE WITH TWO OR MORE COURSES



FOR THE TABLE

Warm sourdough loaf served with salted butter
£4.95



STARTERS

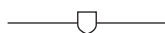
Roasted heritage pumpkin soup with butternut squash crisps & toasted pumpkin seeds *(vg, gf)*
£12.00

Heritage beetroot salad with pickled clementine, candied walnuts & toasted pine nuts *(vg, gf)*
£14.00

Add Rosary Goats Ash **£3.75**

Pan-fried king scallops with caramelised shallot purée, black pudding & crispy Parma ham, herb oil
£23.00 / £34.00

Chef's homemade terrine & apricot with celeriac remoulade, quince jelly, brioche & plum chutney
£18.00



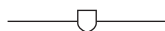
MAIN COURSES

Butternut squash & sage risotto with pickled sultanas & toasted pumpkin seeds *(vg, gf)*
£16.25 / £23.50
Add Mascarpone **£3.75**

Roast Gressingham honey duck breast with wilted spring greens, carrot purée,
braised shallot & orange red wine sauce *(gf)*
£38.00

Fillet of halibut with glazed salsify, celeriac purée, buttered leeks,
Avruga caviar & chive butter sauce *(gf)*
£38.00

Highland venison fillet with forest berries, goat cheese, roasted baby beetroots,
crispy kale & chocolate sauce
£44.75



DESSERTS

Bitter chocolate & Comice pear tart *(vg, gf)*
£12.50

Chocolate fondant with vanilla ice cream
£12.75

Bramley apple & ginger crumble with cinnamon ice cream
£11.75

Orange & vanilla panna cotta, Yorkshire rhubarb compôte with shortbread
£10.00

(vg: vegan | gf: gluten free)

DURRANT'S
DINING ROOM

