



## 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**

