



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
£8.50



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)
£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



SIDES ALL £6.75

Hand-cut
chips (vg, gf)

Curly kale, confit shallot (vg, gf)

Honey roasted
root vegetables (gf)

Tenderstem broccoli,
lemon zest (vg, gf)

Saffron mashed potato

Wilted spring greens
& toasted pine nuts (vg, gf)

Mixed salad (vg, gf)



DESSERTS

Bitter chocolate & Comice pear tart (vg, gf)
£14.50

Chocolate fondant with vanilla ice cream
£12.75

Bramley apple
& ginger crumble
with cinnamon ice cream
£12.00

Orange & vanilla panna cotta,
Yorkshire rhubarb compôte
with shortbread
£12.50

(vg: vegan / gf: gluten free)

DURRANT'S
DINING ROOM

