



Valentines 2022 Monday 14<sup>th</sup> February a la carte menu 3 courses 50 pounds

### **Bread**

Our in house made sourdough focaccia with organic British flour & choice of Lancs farmhouse butter or Lancaster rapeseed oil (Gluten & Dairy)

### **Starters**

#### **Lightly smoked 5 spiced Newton wild duck breast**

blood orange dressing (Dairy free, gluten free)

or

#### **Smoked Preston beetroot**

Pomegranate, za'atar & blood orange dressing (Dairy free, gluten free, vegan)

or

#### **Citrus cured organic Glenarm salmon**

Creamed horseradish, blood orange sauce

(D, GF)

### **Mains**

#### **Charcoal grilled 60 day aged fillet of Bowland beef**

Confit wild mushrooms, Bordelaise sauce, crispy potato terrine, greens

(Contains dairy)

or

#### **Whole butter poached & charcoal grilled Native lobster**

Lobster bisque sauce, greens & crispy potato terrine

(Contains shellfish)

or

#### **Confit fennel & onion tart**

Cheese sauce, crispy potato terrine, greens (vegan option tarator sauce instead of cheese, contains sesame)

(contains dairy, gluten, V & PB)

### **Afters**

#### **Yorkshire rhubarb & white chocolate parfait**

Rhubarb jelly, oat crunch (Contains dairy & gluten in the crunch)

or

#### **Valrhona 70% dark chocolate mousse**

Salted milk ice cream (Gluten free, contains dairy)

or

#### **3 Courtyard Dairy seasonal cheese selection**

Crackers, grapes & chutney (Contains Dairy)