

VALENTINES MENU

£89 PER COUPLE WITH A GLASS OF FIZZ ON ARRIVAL

FOR THE TABLE £3.95

Martini green olives (VG)

Warm baked sourdough (V)

TO START

Mr. White's scotch egg

Colonel mustard sauce

Spiced cauliflower salad (VG)

Pomegranate and coriander

Velouté of carrot & pumpkin (VG)

Sourdough croutes

Potted duck with green peppercorns

Cornichons, toasted sourdough

MAIN COURSE

Roast root vegetable and bean cassoulet (VG)

with herb crust

Severn and Wye smoked haddock and leek fish cake

Poached egg and sauce tartare

Classic steak frites

Brandy and peppercorn sauce

Honey roasted bacon chop

Marco polo glaze, spiced honey roasting juices, box tree red cabbage, apple sauce, fondant potato

SIDES £3.50

Creamed cabbage & pancetta / Baked macaroni cheese (v) / Crispy onion rings (v) / French beans with toasted almonds (v) / Buttered garden peas with fresh mint (v) / Green salad with truffle dressing (v)

DESSERT

Mr. White's billionaire's shortbread (V)

Fresh banana meringue, vanilla ice-cream and caramel mess (GF) (V)

Baked vanilla cheesecake with fresh blueberries (V)

Box Tree Mess (V)