

# Vanilla Black Valentine Dinner

## Champagne on Arrival

Amuse Bouche

### Starters

**Yukon Gold Potato Cakes, Smoked Mayonnaise and Vinegar Dust**  
Heritage Potato Crisps and Pickled Cucumber Ketchup

**Brie Ice Cream and Victoria Plum Chutney**  
Caraway Seed Cornets and Toasted Hazelnut

**Beetroot, Home Made Curds and Whey and Baked Porridge**  
Orange and Blackcurrant and Little Herbs

### Main Course

**Poached Organic Hen Egg and Ribblesdale Pudding**  
Hickory Smoke Potato Croquette and Pineapple Pickle

**Fried Mushroom Mousse and Pernod Pancakes**  
Whipped Cider, Fennel and Butternut Squash

**Seared Seaweed and Cabbage and Pickled Potatoes**  
Soda Bread Sauce, Pickled Mustard Seeds and Foraged Seaside Vegetables

Pre Dessert

### Desserts

**Raw and Poached Pineapple and Passion Fruit Mayonnaise**  
Toasted Coconut Sorbet and Crumble

**Poached Apple and Cinnamon Gel**  
Yoghurt and Cheshire Cheese Ice Cream and Cinnamon Pastry

**Peanut Butter Cheesecake and Cracked Cocoa Beans**  
Banana and Thyme Bread and Toffee Sauce

**£42.50 per person**

An optional service charge of 12.5% will be added to your bill which is received by waiting staff