

Valentines 2022

£35 per person

Starters

Lobster and Crab Tacos - mango pico de gallo
Truffled Celeriac Veloute - homemade focaccia (v, gf req.)
Seared King Scallops - fennel crumb, pickled vegetables (gf)
Confit Leg of Duck - white bean & black pudding cassoulet

Mains

Fillet of Turbot - hasselback potatoes, parsnip puree, red wine jus (gf)
Lamb Three Ways - confit shoulder, roasted rack and mini pie,
with lamb fat potatoes & crispy kale
Fillet of Beef Surf & Turf - garlic king prawns, potato rosti, baby spinach
(£5 supplement) (gf req.)
Double Baked Yorkshire Cheese Souffle - white onion puree,
roasted beetroots, potatoes (v)

Desserts

To share between two people

Assiette of Desserts

Malthouse Cheese Board

(v) vegetarian | (ve) vegan | (gf) gluten free | (v/ve/gf req) can be vegetarian/vegan/gluten free on request | (n) contains nuts