

THE FARMER'S *Mistress*

LOCAL | SEASONAL | DELICIOUS

Valentines Day menu 2025

3 Courses, canape on arrival & a welcome prosecco £47.5

TO GET YOU GOING

KING SCALLOP Wild garlic butter, snap peas, artichoke gf

VENISON TARTARE Shallot, capers, dijon, confit yolk, sourdough

BEETROOT CARPACCIO Heritage beetroot, whipped cream 'cheese' rocket, walnuts ve

THE MAIN AFFAIR

BBQ CAULIFLOWER Curry, pickled golden raisin, spinach, hung yogurt, sumac ve

STEAMED SEA BREAM Samphire, cherry tomato, lemon, confit garlic, brown shrimp gf

DUCK BREAST Fondant potato, compressed peach, burnt cauliflower, honey sauce gf

DRY AGED BEEF WELLINGTON (to share) creamy mash, heritage carrots, wilted greens, red wine jus

THE FINAL TEMPTATION

CREME BRULEE

Raspberry, poppy seed shortbread

STICKY TOFFEE PUDDING ve

Salted caramel, ice cream

BANOFFEE CHEESECAKE

Caramelised banana, Whipped cream, biscoff, cacao

SPICED PLUM CRUMBLE

Toasted ginger oat crumb, brandy custard

ENGLISH CHEESE BOARD £4 suppliment

Crisp bread, red onion chutney, frozen grapes, celery

Allergens – Please inform us if you are allergic to any food items.
We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items.

gf = gluten free | ve = vegan

A 12.5% discretionary Service Charge will be applied to each bill

