



Valentines 2020

3 courses £40*

STARTERS

Seared scallops, hummus & shaved fennel salad

Smoked ham hock & pistachio terrine & piccalilli

Rosary English goats' cheese salad, golden beetroot, butternut squash, endive & hazelnuts

Lambton & Jackson Maldon cured smoked salmon, lightly pickled cucumber, horseradish & watercress

MAINS

21-day dry aged Simmental fillet* (200g) garlic & parsley butter, house chips (*suppl £10)

Free range chicken, champ mash, broad beans, peas & asparagus

Hand rolled gnocchi, squash, chestnut mushrooms, curly kale & rosary goats' cheese

Seasonal Norwegian cod fillet, Palourde clams, samphire & fregola

DESSERTS

Sticky toffee pudding, toffee sauce, Just Dawlicious ice cream

Vanilla panna cotta, passionfruit & pineapple

Mini chocolate mousse, salted caramel & single espresso

Blue Monday or black bomber cheddar, chutney & crackers

10% discretionary gratuity will be added to the final bill. All tips are distributed equally to all staff on duty

MEAT, Bridget B's, Sacombe Farm, Nr Hertford; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; **BREAD** is baked by Mayfield Farm Bakery. Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth; (**SMOKED SALMON** Chesil Smokery, West Dorset)