

Friday 13th & Saturday 14th February 5pm – 8pm

3 Course Dinner with Curated Wine Pairings £57 Per Person

Each dish is paired with a 125ml measure of wine specially selected by our team
Glass of Rose Prosecco or Pint of draught beer on arrival

To Start

Tomato and Basil – *paired with Pecorino terre dell'Abate D'Abrozso*
served with warm focaccia and butter

Barbeque Pork Croquette – *paired with Colossal reserva*
with a tangy corn salsa, fresh apple and cabbage slaw and smoked paprika oil

Smoked Salmon and Prawn Cocktail – *paired with Holmfirth vineyard dry Rondo rose*
with baby gem lettuce, cucumber, cherry tomato and marie rose sauce

Deep Fried Brie and Bread Board – Serves 2 – *paired with Allen Scott Sauvignon Blanc*
crispy beer battered brie drizzled with warm honey, served with salted butter, homemade apple chutney and fresh baked focaccia

To Follow

Chicken, Garlic and Truffle Kiev – *paired with homestead Pinot Noir*
stuffed with a truffle and garlic butter, breadcrumb and shallow fried served with parmesan mashed potato, crispy kale, buttered vegetables and a red wine jus

Pan Fried Halibut – *paired with Holmfirth Solaris dry white wine*
served with bacon lardons, crushed new potato, ribbon vegetables, and a hollandaise sauce

Wild Mushroom and Truffle Risotto – *paired with Ricossa Nebbiolo*
mixed wild mushrooms, parmesan, chives and truffle oil

Chargrilled 8oz Sirloin – *paired with Toro de Peidra Gran Reserva Carignan*
served with triple cooked chips, flat cap mushroom, chargrilled tomato, peppercorn sauce and garlic butter

16oz Chateaubriand Sharing Board – Serves 2 *paired with Piedra Negra Malbec reserva*
£10 Supplement Per Person

Served with triple cooked chips, flat cap mushrooms, chargrilled tomatoes, peppercorn sauce, garlic butter and buttered greens
(wait times may vary depending on cooking preference)

To Finish

All paired with Albana brademante dessert wine

Classic Sticky Toffee Pudding
with vanilla pod ice cream

Terrys Chocolate Orange Baileys Crème Brulee
served with almond and pistachio shortbread

Double Chocolate Brownie
with a scoop of salted caramel ice cream and chocolate sauce

paired with tawny port

Sharing Cheese Board – Serves 2

Mature cheddar, blue stilton and cranberry wensleydale served with crackers, homemade apple chutney, celery, grapes and butter