

# Valentine's Menu



## STARTERS

### **Seared Scallops £15.95**

Chorizo butter sauce, pancetta dust, celeriac mousseline, pickled wild mushroom  
GF, MO, D, CE, SD

### **Compression of Confit Duck £14.55**

Rainbow beetroot, blackberry gel, root vegetable crisps, sunflower and rye bread  
(GF on request) G, N, D, CE

### **Burrata, Watermelon, Vine Tomatoes, Balsamic Reduction £9**

Toasted seeds and radicchio  
GF, V, G, SE, SD



## MAINS

### **28 Day-Aged 8oz Ribeye Steak £34.95**

Garlic and chorizo butter, crispy onion, herb salad with parmesan, triple-cooked chips or rosemary new potatoes  
(GF on request) G, E, D, MU

### **Chargrilled Lamb Chops £24.95**

Pomme purée, roasted salsify, cavolo nero, blackberry gastrique  
GF, D, CE, SD, MU

### **Pan-Fried Hake £29.95**

Lemon & saffron parmentier potatoes, Jerusalem artichoke, charred leek, chervill, pickled shallots, Béarnaise sauce  
GF, F, D, SD

### **Dhukka Spiced Cauliflower Steak £14.95**

Quicke's cheddar sauce, pickled walnuts, caramelised onion purée, gremolata  
G, D, N, MU, SE, CE, SD



## DESSERTS

### **Passion Fruit Crème Brûlée £9.50**

Mango and pineapple salsa, pistachio shortbread cookie  
GF, V, N, D, E, SD

### **White Chocolate Pannacotta £8.45**

Honeycomb, macerated berries, macaron  
GF, D, S, E, N

### **Sticky Toffee Pudding £7.95**

Caramelised pear, salted caramel sauce, vanilla ice cream  
V, G, E, D, S

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

  
**The Moorland**  
Country Hotel & Inn