

HEANEY & MILL

Valentines

starters

baked french onion camembert

caramelized onion chutney, garlic focaccia (GFA)

14.00

roast hand diver scallop

asparagus, bacon and apple buerre blanc, fresh black truffle (fresh truffle supplement + £6.00) (GF)

14.00

cumbræ oysters

forced rhubarb & champagne mignonette, lemon & tabasco (P)

4.00 each

moules meneuire toast

thyme, parsley & lobster mayonnaise (P,GFA)

13.00

butter roasted brassicas

bacon jam, pickled gooseberry, smoked cheese mousse, focaccia (fresh truffle supplement + £6.00) (GF)

12.00

spiced tuna

ajo blanco, avocado, pickled shallots, sliced grapes, chive oil, croutons (GFA,P)

12.00

whipped truffled artichoke

freshly baked focaccia, pickled tomato & salsa verde (GFA,VE)(new menu)

10.00

main course

chateaubriand to share 20oz

served with fries, worcestershire panko onion rings , tomato, mushroom & cafe de paris butter (GFA)
Add garlic prawns - 8.50

70.00

roasted duck crown

dauphinoise potato, sauce bordelaise , red cabbage & cherry puree (GF)

45.00

monkfish wellington

curried clams, pomme anna chips, roast heritage cauliflower (P)

38.00

roasted sage gnocchi

pumpkin veloute, pickled squash, potato confit, gorgonzola, walnut (V)

24.00

shallot tatin

pomme puree, tender steam broccoli, leek & parsley veloute (VE,GFA)

22.00

malbec poached monkfish bourguignon

baby onions, baby mushrooms, glazed carrot, pancetta, pomme puree (GF)

27.00

rack of spring lamb

herb crumb, lamb shoulder croquette, pea and spinach veloute, pickled broccoli, dressed pea, beetroot jus (GF)

30.00

chicken ballotine

stuffed with truffle and mushroom, black pudding gnocchi, caviar, broad beans pea & watercress veloute

28.00

desserts

creme brulee

pistachio, honey & fresh raspberry

10.00

apple tarte tatin

dro ximinez syrup, creme fraiche

10.00

chocolate & strawberry fondant

chocolate & mint ice cream

10.00

eppoisie brandy washed brie

gorgonzola blue cheese, beaufort gruyere, quince paste, chutney, grapes, celery & crackers

14.00

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan (VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free .

Please speak to your server to advise them of any further dietary or allergen requirements