

No.88

WALMGATE

VALENTINE'S MENU

Available from Thursday 14th to Sunday 17th February,
between 6.00pm - 9.45pm

PROSECCO ON ARRIVAL

TO START

Chicken Liver Parfait

Red onion marmalade & Haxby sourdough

King Scallops

Doreen's black pudding & a pea puree

Balsamic & Chocolate Glazed Beetroot & Goats Cheese (V)

Watercress, & roasted hazelnuts (Make it Vegan by swapping goat's cheese for avocado)

MAIN COURSE

Grilled Venison

Celeriac puree, braised red cabbage, red wine & dark chocolate sauce with seasonal vegetables

Moussaka (V, Ve)

Red lentil & aubergine topped with creamy cauliflower, served with seasonal vegetables

Pan Fried Cod Loin

Potato & leek gratin, watercress & seasonal vegetables with a citrus, garlic & parsley butter dressing

TO FINISH

Chocolate Orange Fondant

Vanilla ice cream

Espresso Brulee

Homemade shortbread

White Chocolate & Vanilla Panna Cotta

Yorkshire rhubarb

Yorkshire Cheese Board

Grapes, chutney & crackers (£5 supplement)

(Vegan dessert available on request)

CHOCOLATES, TEA AND COFFEE

£32.00 PP

Wine pairing available for an additional £15pp. Pre-booking is advised with a deposit of £10pp. A pre-order is preferred.

Please note that some of our dishes may contain nuts or traces of nuts. VAT included and charged at the current market rate. All weights are approximate before cooking. Please note, some of our dishes contain nuts, as such we cannot guarantee that any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergies, intolerances or concerns please speak to a member of staff. All menu items are subject to availability.