

VALENTINE'S DAY AT THE MAYNARD

ON ARRIVAL

Artisan bread & butter

STARTERS

Pan-fried scallops, served with truffle & celeriac purée, grilled baby gem lettuce, pomegranate seeds, and micro herbs (GF)

Twice-baked cheddar cheese soufflé, served with Hartington stilton sauce (GF) (V)

The Maynard's Japanese plate: miso ramen, sake-cured salmon, soy sauce, and a mango & wasabi cream cheese mousse (GFa)

Pan-fried pigeon breast, served with nectarine, a blue cheese dressing, mixed leaf salad, roasted red onions, and toasted walnuts (GF)

Pan-fried polenta cake with vegan cheese, served with rocket salad, wild mushroom fricassée, root vegetable crisps, and an aromatic herb oil (GF) (VE)

MAINS

Pan-fried halibut fillet, served with broccoli & basil purée, grilled new potato ballotine, roasted red pepper sauce, toasted pine nuts, and sweetie drop peppers (GF)

Pan-fried duck breast, chamomile-infused rice cake, stir-fried vegetables, sweet & sour sauce, and tempura pineapple (GF)

Chicken supreme, sautéed new potato with persillade & parmesan, roasted pepper sauce, and grilled tenderstem broccoli (GF)

Lentil & sweet potato risotto, served with spiced falafel, sautéed king oyster mushrooms, a balsamic glaze, and vegetable crisps (GF) (VE)

Option to add maple-glazed, grilled halloumi

Grilled beef fillet, wasabi carrot purée, grilled pak choi, miso & sesame potato cake, and a yakiniku sauce (GF) (£4.50 supplement)

DESSERTS

Flourless chocolate brownie, served with miso banana parfait, smoked strawberry sauce, and orange sorbet (GF) (V)

Walnut & pistachio baklava, served with mango sorbet (VE)

Lychee & passion fruit panna cotta, served with a raspberry coulis (GF) (VE)

Local cheese board with artisan biscuits, candied walnuts, grapes, celery sticks and quince chutney (GFa) (V) (£3.00 supplement)

£45.00/person

If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet