



VALENTINES MENU

2 COURSES £25 3 COURSES £32

TO START

PAN SEARED SCALLOPS

Cauliflower Puree, Chorizo Crumb and Garlic Chives

FRENCH ONION SOUP

Gruyere Toasted Sourdough and Truffle Oil

TRIO OF BEETROOT

*Golden Beetroot Puree, Beetroot Hummus and Pickled
Candied Beetroot Topped with Beetroot Powder (V)*

CHAMPAGNE SORBET

MAIN COURSE

SEARED GUINEA FOWL BREAST

*Fondant Potato, Celeriac Puree, Buttered Heritage Chantenay
Carrots and a Madeira Sauce*

OVEN ROASTED LAMB RUMP

*Herb Crust, Ratatouille, Tenderstem Broccoli and a Rosemary
and Thyme Jus (£3 Supplement)*

SEARED FILLET OF STONE BASS

Creamy Saffron Pappardelle, Baby Clams and Steamed Asparagus

VEGETARIAN LINGUINE

*Zucchini, Cherry Tomatoes, Spring Onions, Roasted Red Peppers,
Fine Beans, Wild Mushroom and Truffle Oil*

TO FINISH

BLUEBERRY CRÈME BRULÉE

Pistachio Shortbread

CHOCOLATE ORANGE MOUSSE

Blood Orange Sorbet

BANOFFEE PIE

Caramelised Banana, Fresh Cream and a Salted Caramel Base

CHEESE BOARD TO SHARE

*Blue Vinney, Somerset Brie, Red Leicester, Crackers, Homemade Chutney
and Celery*

PLEASE DON'T HESITATE TO ASK OUR STAFF FOR ANY ALLERGEN INFORMATION

WE ARE HAPPY TO HELP

