



# *Valentine's Dining Menu*

*Available from Monday 11<sup>th</sup> February to Saturday 16<sup>th</sup> February*

*£35 per person – Booking Recommended*

## **Optional Aperitif**

**200ml Bottle of Prosecco - £8.00 for two**

## **To Start**

**Smoked Leek Soup with Parmesan Sourdough**

**Crab and Herb Salad with Celeriac Remoulade and Chili**

**Deep Fried Goats Cheese with Cranberry, Walnuts and Rocket**

**Chicken Liver and Foie Gras Terrine with Brioche and Onion Confit**

**Sharing Plate of Starters (for 2 people)**

## **As Main**

**Squash and Gorgonzola Tartlet with Pine Nuts and Balsamic**

**Fillet of Sea Bass with Parsnip and Caramelized Garlic Purée, Prawn and Herb Butter**

**Whole Lobster with Fennel, Blood Orange and Potatoes (for 2 - £5 supplement per person)**

**Crispy Pork Belly with Jerusalem Artichokes, Sage and Kale**

**Chateaubriand, Hand Cut Chips, Rocket and Bearnaise (for 2 - £5 supplement per person)**

## **For Dessert**

**Sweet Shop Terrine with Guinness Ice Cream**

**Mint Crème Brûlée with Strawberries**

**Dark Chocolate Pot with Rock Salt, Olive oil and Warm Doughnuts to dip (for 2 people)**

**A Selection of West Country Cheeses, Digestives & Chutney**

**Service is not included and is at your discretion. Our staff will receive 100% of all tips.  
If you have any special dietary requests or for full details of allergens, please ask our staff.**