



Valentine's Day

3 Courses | £45 Per Person

Tables of 4+ Receive Complimentary Bottle of Prosecco to Share

Starters

Roasted Tomato & Ginger Soup | Garlic Croutons | Herb Oil (V) (GFO)

White Crab, Prawn & Crayfish Tian | Avocado, Pink Grapefruit & Watercress Salad | Citrus Dressing (GF)

Pan Seared Scallops | King Prawns & Chorizo | Toasted French Loaf (GFO)

Confit Pulled Duck Spring Roll | Mango Salsa | Soy & Ginger Sauce

To share – Baked Camembert with Pecans & Hot Honey | Sea Salt & Rosemary Focaccia (V) (GFO)

Mains

Herb & Mustard Crusted Rack of Lamb

Dauphinoise Potato | Smoked Pancetta | Petit Pois | Wilted Spinach & Long Stem Broccoli | Wild Blackberry Jus (GFO)

Pan Fried Sea Bream

Roasted Garlic & Herb Potatoes | Grilled Asparagus | Samphire | Cherry Tomatoes | Brown Shrimp Butter (GF)

Pan Fried Duck Breast

Duck Leg Bon Bon | Fondant Potato | Honey Glazed Root Vegetables | Tenderstem Broccoli
Squash Puree | Port & Juniper Jus (GF)

Burrata, Vine Tomato & Gnocchi Bake
Garlic Flatbread | Fresh Herbs (V)

To Share – 32oz Chargrilled Tomahawk (£10 Supp)

Chunky Chips | Hawkstone Battered Onion Rings | Field Mushrooms | Vine Tomatoes | Peppercorn Sauce | Chimichurri

Desserts

Key Lime Cheesecake
Italian Meringue | Honeycomb (V)

White Chocolate & Raspberry Half Baked Cookie
White Chocolate Ice Cream (V)

Salted Caramel & Dark Chocolate Torte
Vanilla Ice Cream (GF) (V)

Cheese Slate
Worcester Gold | Worcester Blue | Cranberry Wensleydale | Somerset Brie | Traditional Accompaniments (GFO)

To Share – Trio of Chocolate
Warm Dark Chocolate Brownie | Milk Chocolate Mousse | White Chocolate Ice Cream | Chocolate Pencil
Chocolate Soil | Dipped Strawberries (V)

For dietary requirements and food allergies, please ask a member of our team for assistance.
GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option