

Valentine's Menu

£35.00 PER PERSON

STARTERS

Charcuterie for two
A selection of cured meats, duck rillettes
Onion bread and fruit chutney

Spiced poached pear salad
Walnuts, apple crème fraiche

Salmon and monk fish terrine
Rye bread, horseradish cream

Ham hock and pea terrine
Piccalilli, crostini

MAINS

Chateaubriand for two*
Potato gratin, savoy cabbage and bacon, butternut squash and carrot crush with
peppercorn sauce, hollandaise sauce
**£10 supplement for Chateaubriand based on two sharing*

Fillet of sea bass
Sea asparagus, kale mash, chive and lemon butter

Brie and leek filo parcel
Olive crushed new potatoes, mange tout, butternut squash and carrot crush, pesto
Pan-fried corn-fed chicken breast, fondant potato, buttered greens, Champagne sauce

DESSERTS

Trio of desserts for two
White chocolate panna cotta, rum and chocolate torte, blueberry cheesecake

Sticky toffee pudding with toffee sauce, clotted ice cream

Valrhona dark chocolate tart with white chocolate ice cream

Cheese taster plate, Wookey Hole cave aged cheddar, Bath Soft**
Cider apple chutney, biscuits

Coffee, mint chocolate

**Add a cheese taster plate: £6