



Friday 14th & Saturday 15th February 2025

Valentine's Dinner Menu

4 Course Dinner £58.00 per person to include canapés and coffee

ASSORTED CANAPÉS

STARTERS

*CELERIAC AND WHITE ONION SOUP
finished with Stilton dumplings and dill oil*

*BREAST AND LEG OF PARTRIDGE
artichoke puree, royale potatoes, haricot bean, vegetable and chorizo cassoulet*

*PAN SEARED SCALLOPS
smoked bacon and black pudding sausage, wilted spinach and a scallop and lentil sauce*

*BARBECUED CARROT
carrot reduction, savoury crumble, pickled raisins and carraway mousse*

*CONFIT SHOULDER OF LAMB
braised root vegetables, red cabbage gel, mint and chilli crust*



*MI CUIT OF HOME SMOKED SALMON
celeriac remoulade, avocado puree, lemon and fennel brittle and micro herb salad*

OR

*WHIPPED GOATS CHEESE
pickled pear, braised celery, walnuts, grapes and beetroot*



MAIN COURSE


*SEARED FILLET OF BEEF
braised red cabbage, ox cheek fritter, fondant potato, glazed carrot,
tenderstem broccoli and rosemary jus*

*SEARED SADDLE OF VENISON
sweet and sour Savoy cabbage, smoked beetroot, anna potatoes,
venison faggot and piccolo parsnip*

*PAVE OF COD
root vegetable gratin, green beans, braised tomato,
butternut squash, tomato and red pepper gel*

*SLOW COOKED TENDERLOIN AND BELLY OF PORK
royale potatoes, sauerkraut, burnt apple puree, salt baked swede and roasted red pepper*

*TWICE BAKED SPINACH, PARSNIP AND ROSEMARY SOUFFLÉ
root vegetable fricassée and chateau potatoes*



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DESSERTS

DARK CHOCOLATE TART
orange, fennel and vanilla

CARAMELISED PINEAPPLE AND COCONUT STREUSEL
crème Anglaise and toffee popcorn ice cream

BANOFFEE VELOUR
vanilla mascarpone, rum soaked raisins, caramel gel and chocolate sauce

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES



Dessert Wine

<i>Chateau Vari Monbazillac 2017, SW France</i>	<i>£8.00</i>	<i>100ml glass</i>
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	<i>£22.00</i>	<i>375ml bottle</i>
<i>Late Harvest Riesling 2022, Chile</i>	<i>£9.50</i>	<i>100ml glass</i>
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	<i>£32.00</i>	<i>375ml bottle</i>
<i>'Elysium' Black Muscat 2022, California</i>	<i>£10.00</i>	<i>100ml glass</i>
<i>Deep, black red – rose petal bouquet – rich and velvety</i>	<i>£34.00</i>	<i>375ml bottle</i>
<i>Maury 'Vendange' 2022, France</i>	<i>£10.50</i>	<i>100ml glass</i>
<i>Very rare, 100% old vine 'late harvest'</i>	<i>£39.00</i>	<i>500ml bottle</i>

Port

<i>Churchill's Reserve Port</i>	<i>£5.50</i>	<i>50ml</i>
<i>'Otima' 10 yr old Tawny Port</i>	<i>£7.50</i>	<i>50ml</i>
<i>Churchill's LBV Port</i>	<i>£6.50</i>	<i>50ml</i>
<i>Finest 5 yr Medium Rich Madeira</i>	<i>£7.50</i>	<i>50ml</i>

Other Digestifs are available, please as a member of staff for our drinks list

Freshly Brewed Coffee with Petit Fours included

Espresso, latte and cappuccino available at the bar and charged accordingly. Liqueur Coffees £9.00

*Please let us know if you have a food allergy or intolerance when you order your food so that we can make recommendations for you.
All our food is cooked freshly on the premises, and in many cases our chefs can prepare the dish of your choice
with alternative ingredients.*

*AA 4-Star & 2 Rosettes 2024 Gold Winner in South West England Tourism Excellence Awards 2017
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We do not add service to the bill. If you are pleased and feel that our team have delivered good service, a gratuity is at your discretion.