



VALENTINES WEEKEND SPECIALS

Friday 13th evening & Saturday 14th lunch, dinner & the bits in-between!

STARTERS

Whipped feta, english heritage beetroot, olive tuille (v, gf) £9
Pan seared tandoori jumbo tiger prawns, cucumber & mint raita (gf) £13

MAINS

Chargrilled rack of somerset lamb, potato gratin, scorched sherry glazed tenderstem broccoli, romesco sauce (gf) £32
Pan seared chalk stream trout, mussels, sauté new potatoes, samphire, blood orange velouté (gf) £24

Risotto milanese, wild mushrooms (gf,ve) £16.5

Chateaubriand to share, portobello mushrooms, rosemary and garlic roasted tomato, peppercorn sauce, chunky chips (gf) £68
Add garlic buttered prawns £10

DESSERT

Assiette to share, crème patisserie filled choux pastry, raspberry macaroons, milk chocolate & hazelnut bomb £16

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list gf= gluten free ve=vegan