



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