

# Valentine's Menu

## Starters

Salmon Tartare, Apple, Dill, Cornichon, Crackers GF

Corn Fed Chicken and Ham Terrine, Pickle Shimeji Mushroom, Tarragon Emulsion GF

Hoisin Hen Of The Woods, Bok-Choi, Snap Peas, Sesame, Chilli VG/GF

Native Mussels, Cider, Pancetta, Shallot, Spinach, Sourdough

Beetroot Carpaccio, Goats Cheese Curd, Sorrel, Pine Nuts VG/GF

## Mains

Cote Du Boeuf, Parmesan Chips, Roast Hispi cabbage, Confit Tomato, Crispy Onion, Peppercorn Sauce GF (For Two)\*\*

Roast Cod Loin, Croquette, Cauliflower, Samphire, N`duja Butter Sauce

Molasses Glazed Duck Breast, Butternut, Celeriac, Shallot, Smoked Bacon, Savoy GF

Cornfed Chicken Supreme, Woodland Mushroom Risotto, Baby Leeks, Truffle GF

Roasted Spiced Cauliflower, Charred Broccoli, Chickpeas, Sesame, Yoghurt, Coriander VG/GF

## Puddings

Apple Tarte Fine, Salted Caramel, Honeycomb, Clotted Cream

Chocolate Delice, Peanut Butter Mascarpone, Sable. Black Cherry Compote

Malibu Soaked Baba, Mango and Lime Salsa, Coconut Ice Cream

Tiramisu, Whipped Baileys Cream, Coffee Mocha Ice Cream

West Country Cheese, Compressed Celery, Tomato Chutney, Grapes, Crackers

£48 per person

\*\* £10 supplement per person

Bookings only, Pre Order Required and Full Payment required to Confirm Booking

