

Valentine's

Two Courses £26, Three Courses £32

Enjoy a 125ml glass of Tinwood Estate Sparkling Rosé - £6

STARTERS

Roasted Butternut Squash Soup, Mushroom, Sage

Ham Hock Scotch Egg, Pineapple, Chilli

Cauliflower Fritters, Romanesco, Raisins, Almonds

Cider cured Salmon, Beetroot, Walnut, Dill

Ricotta, Preserved Blood Orange & Radicchio Salad

Cornish Mussels, Café de Paris Butter Sauce

MAINS

Shallot Tart Tatin, Bath Soft, Wild Garlic Pesto, Charred Radicchio

Spiced Cod Fillet, Roasted Parsnip, Crisp Potato, Curried Clam Sauce

Whole Plaice, Cauliflower, Sea Purslane, Roasted Potato, Potted Brown Shrimp Butter

Cumin & Paprika rubbed Pork Chop 100z, Charred Lettuce, Kimchi Slaw, Skin-on-Chips

Red Wine Braised Beef Cheek, Potato Mousse, Mushroom, Cavolo Nero

Shorthorn Fillet Steak 8oz - £8 Supplement

Rocket & Parmesan Salad, Skin-on-Chips and Peppercorn Sauce or Tarragon Butter

SIDES

Green Leaf Salad, Honey & Mustard Dressing	£3
Jerusalem Artichoke, Roasted Garlic & Gem Lettuce	£4
Cavolo Nero, Wild Mushroom & Hazelnut	£4
Skin-on Chips	£4

DESSERT & CHEESE

Crème Brûlée, Pear Sorbet, Cinnamon Doughnuts

Steamed Golden Syrup Pudding, Lemon Custard

Rhubarb & Apple Crumble, Vanilla Ice Cream

Chocolate Semifreddo, Hazelnut, Orange

Barkham Blue, Walnut Cake, Pickled Date

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGENS OR DIETARY REQUIREMENTS.