

St. Valentines Menu

Running on Friday 12th – Sunday 14th February

Glass of Bubbly ~ £4.65

Glass of Champagne ~ £5.95

STARTERS

BAKED AVOCADO (GF)	£ 8.00
<i>Apricot & walnuts, glazed with blue vinny</i>	
PANKO MONKFISH TAILS	£ 8.00
<i>Sweet chilli dip, dressed leaves</i>	
DUCK LIVER PARFAIT (Creedy carver) (GF without the toast)	£ 7.50
<i>With home-made plum chutney & toast</i>	
PIGEON BREAST (Dorset)	£ 7.50
<i>Black pudding, cider & apple sauce</i>	
PAN SEARED SCALLOPS (GF)	£ 12.00
<i>Crispy pancetta, cauliflower puree, micro herbs</i>	
WHOLE BAKED CAMEMBERT	£13.00
<i>Red onion relish, olives, sun dried tomatoes, French croutons</i>	

MAIN COURSE

DUO OF LAMB (West Country) (GF)	£ 22.95
<i>Lamb cutlet, Moroccan tagine, roasted Mediterranean vegetable cous cous</i>	
FREE RANGE CHICKEN (Winterbourne Stickland, Blandford) (GF)	£ 17.95
<i>Potato fondant, creamed leeks, red wine sauce</i>	
VENISON BOURGUIGNON (Tarrant Valley) (GF)	£ 15.95
<i>Champ mash</i>	
TWICE BAKED CHEESE SOUFFLÉ (V)	£ 14.50
<i>Hand-cut skin on chips, dressed salad</i>	
WILD MUSHROOM RISOTTO (V) (GF)	£ 12.95
<i>Parmesan crisp, pea shoots, truffle oil</i>	
POACHED BRILL (GF)	£ 19.95
<i>Sauce vierge, saffron potatoes, wilted greens</i>	
SEA BASS (GF)	£ 17.00
<i>Crushed new potatoes, white wine velouté, spinach</i>	
RIBEYE STEAK (Tarrant Valley) (GF without the onion rings)	£ 25.00
<i>Portobello mushroom with roasted vine cherry tomatoes, onion rings, hand-cut chips & a Choice of sauce</i>	

DESSERTS (all £6.95)

HOT CHOCOLATE CAKE
<i>Homemade ice cream</i>
PISTACHIO CRÈME BRULÉE (GF without the biscuit)
<i>Shortbread biscuit</i>
RHUBARB & GINGER SYLLABUB (GF)
STICKY TOFFEE PUDDING
<i>Butterscotch sauce, homemade ice cream</i>
HOMEMADE ICE CREAM (GF without the biscuit)
<i>Shortbread biscuit</i>

FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement please inform a member of staff before placing your order. Thank you