## ■ VALENTINE'S MENU ■

£50 per person

Raspberry Bellini

**Selection of Breads & Olives** 

Tuttons Cured Scottish Salmon,

Tuttons Cured Scottish Salmon, avocado mousse, candy beets, radish & caviar

**Somerset Cider & White Onion Soup,** with Montgomery cheddar on toast

Norfolk Duck Egg with White Crab, chargrilled asparagus & truffle mayo

**Oyster Thermidor,** 3 grilled oysters with shallots, vermouth & cream

**Pan Roasted Corn Fed Chicken,** colcannon mash, roast red onions, green beans & grain mustard sauce

**Stilton, Broccoli, Leeks & Spinach with Puff Pastry,** cream sauce with a golden raisin & pine nut relish

**Grilled Lemon Sole Fillet,** sun blushed tomatoes, saffron potatoes, brown shrimps & lemon butter

**28 Day Aged Rib Eye of Beef,** with oven dried tomato & matchstick chips

**Glazed Lemon Tart,** orange marmalade & crème fraîche

Passion Fruit Crème Brulee, short bread biscuits

Sharing Dessert

Chocolate Croquembouche,
chocolate filled mini profiterole tower with spun sugar

**Tea or Coffee** 

For food allergy and intolerance information, please ask a member of staff before ordering.

An optional 12.5% service charge will be added to your bill.

