



# Valentine's Menu

## Starters

**Homemade Tomato and Roasted Red Pepper Soup** (\*GF / \*VE)  
Served with sun-blush tomato, basil, Godminster cheese and Port ball

**Roasted Wood Pigeon Breast**  
Served on a sweetcorn puree with black pudding and blackcurrant jus

**Goats' Cheese, Roast Plum and Red Onion Tart** (V)  
Served with celeriac puree and pickled walnuts

**Whipped Severn and Wye Smoked Mackerel** (\*GF)  
Served with herb toast

## Main Courses

**Three-way Pork (a Sharing Dish for Two)** (GF)  
Slow-cooked pork belly, pork tenderloin, and ham hock bon bons. Served with fondant potatoes, carrot puree, heritage carrots, hispi cabbage and cider brandy jus

**Duo of Lamb** (GF)  
Slow cooked lamb shoulder and lamb sweetbread, served with fondant potatoes, pea puree, heritage carrots, mint jelly and redcurrant jus

**Stuffed Chicken Breast** (GF)  
Filled with sun-blushed tomato basil pesto and chicken liver, wrapped in smoked streaky bacon, on a sweet potato puree and served with a rich arrabbiata sauce

**Roasted Polenta** (GF / VE / DF)  
Served on a butternut squash puree with spinach, oyster mushrooms, and a cranberry and cider jus

## Desserts

**Dark Chocolate and Orange Tart** (GF / \*VE)  
Served with mascarpone and orange cream with a rich, boozy, chocolate sauce

**Pear and Stem Ginger Pudding** (GF)  
Served with vanilla crème Anglaise

**Baked Vanilla Cheesecake**  
Topped with honeycomb, served with passion fruit and mango coulis

**£45 per person including a glass of sparkling cider on arrival and a coffee after your meal**