

Valentine's Dinner Menu

Welcome drink of Cider with Raspberry

Antipasti sharing board including cured meats, local cheeses and pickled vegetables with flavoured breads, olive oil and balsamic vinegar

Beetroot and dill cured salmon, gin and tonic jelly, caraway biscotti and horseradish creme fraiche

Tender-stem broccoli with crispy poached egg, toasted flaked almonds and truffle oil

Celeriac, apple and smoked cheddar soup

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Fillet of halibut, baby veg and saffron new potatoes with a Pernod cockle and mussel sauce

Slow roasted rump of lamb, girolles, cherry tomatoes, broad beans, peas and parmentier potatoes and Salsa Verdi

Breast of guinea fowl, confit leg bonbons with potato fondant, shallot puree calavo nero and a Madeira jus

Sheppy's longhorn ribeye steak with hand-cut chips, portobello mushrooms, cherry vine tomatoes and roasted Roscoff onions with Chimichurri sauce

Butternut squash with cashew and spinach pithivier

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Classic tarte tatin served with vanilla ice cream

Hot chocolate fondant with salted caramel sauce and banana ice cream

White chocolate mousse topped with passion fruit jelly, tropical fruit salad, coconut flapjack and lime Chantilly cream.

West Country cheese board with Sheppy's Gold Medal Cider Apple Chutney, crackers, celery and figs

2 Course £28.00 3 courses £35.00

This menu will run on Thursday, 14th February and will form the basis of the dinner menu on Friday, 15th and Saturday, 16th February. Book at table in the restaurant today!