



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

£60 per person including a glass of sparkling cider on arrival and a coffee after your meal