

# Valentines Evening Menu

## Friday 14<sup>th</sup> February

Roasted Butternut Squash Soup with Curry Oil GF\* DF\*

Ox Cheek Croquette with Mustard Mayonnaise and Watercress DF

King Prawn and Chorizo Caesar Salad GF\* DF\*

Pan Seared Scallops with Cauliflower Puree, Roasted Cauliflower, Almonds and Truffle Oil  
(£4.00 Supplement)

\*\*\*\*

Duo of Lamb: Rump and Mini Shepard's Pie with Red Cabbage Puree, Kale, Honey Roasted Carrots and Apricot and Thyme Jus GF

Fillet of Cod with a Herb Crust, a Seafood Stew and Tenderstem Broccoli GF\* DF\*

Taste of India: Chickpea Curry with Onion Bhaji, Lightly Spiced Vegetable Samosa, Naan Bread and Saffron Yoghurt V

Grilled Lobster Thermidor, New Potatoes and Side Salad  
(£5.00 Supplement)

\*\*\*\*

Vanilla Crème Brulee with Shortbread and Strawberry Ice Cream GF\*

Dark Chocolate Tart with Honeycomb and Salted Caramel Ice Cream

Selection of Westcountry Cheeses GF\*

Trio of Desserts: Lemon Posset, Banana and Salted Caramel Eton Mess and

Dark Chocolate Brownie

(£3.00 Supplement)

\*\*\*\*

3 Courses £22.95 Per Person  
Including a glass of Fizz at your table

Special Accommodation Rates from £50.00