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# VALENTINE'S DAY

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3 COURSES - £35PP

## STARTER

BUTTERNUT SQUASH VELOUTÉ  
cumin crème fraîche (gf) (veo)

SPICED KING PRAWNS  
coconut, coriander & lentil dhal

HONEY BAKED CAMEMBERT (TO SHARE)  
artisan bread, caramelised onion relish, celery (v)

SMOKED SALMON  
with avocado cream, fennel, caviar, sourdough

## MAIN

CHICKEN BREAST, WILD MUSHROOM LINGUINI  
truffle cream

ORIENTAL SPICED DUCK BREAST  
stir fried cabbage, potatoes, onions & beansprouts, spiced plum jus

SLOW ROAST SHOULDER OF LOCAL ANSLOW LAMB  
peas, baby onions, charred baby gem, dauphinoise potato, tarragon jus

GRILLED FILLET OF SEABASS  
saffron mash, samphire, leek, shellfish & crab sauce

20OZ CHATEAUBRIAND (£15 PER PERSON SUPPLEMENT)  
served with house chips, fries or salad, grilled tomatoes and mushroom (gfo) (dfo)

## DESSERT

DARK CHOCOLATE & MINT MARQUISE  
vanilla ice cream

BAILEYS CRÈME BRÛLÉE  
cinnamon shortbread

SELECTION OF FARMHOUSE CHEESES  
crackers, bread, grapes, celery, chutney

MEYNELL MESS (TO SHARE)  
crisp meringue, seasonal berries, marshmallow, chocolate brownie, fudge ice cream, mango and raspberry coulis (gfo) (dfo)

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PETIT FOURS

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.