

Valentine's Day

3 COURSES & GLASS OF FIZZ - £37.25PP
OR ENJOY YOUR FAVOURITE DISHES INDIVIDUALLY!

STARTERS

Something to Share...

CHARCUTERIE ANTIPASTI 8.00/16.00

Coppa, salami & prosciutto dry cured meats, cornichons, Kalamata & Bosciala olives, mozzarella, sun blushed tomatoes, rocket, toasted sourdough bread, olive oil & balsamic vinegar, **Nga**

CHARRED VEGETABLE ANTIPASTI 8.00/16.00

Chargrilled courgette & aubergine, roasted heritage carrots, hummus, sun blushed tomatoes, Kalamata & Bosciala olives, rocket, toasted sourdough bread, olive oil & balsamic vinegar, **Vea, Nga**

SEVERN & WYE SMOKED SALMON 9.00

Lilliput capers, red onion, chives, lemon zest, crème fraîche, on toasted sourdough bread, **Nga**

DUCK, GREEN PEPPERCORN & ORANGE TERRINE 9.00

Sticky fig jam, cornichons, toasted sourdough bread, red amaranth leaves, **Nga**



MAINS

Something to Share...

18oz COTE DE BOEUF 40.00

Cooked to your liking, confit garlic butter, Maldon salted skin-on fries, crispy onion nests, watercress, two sauces of your choice: creamy peppercorn, mushroom & Stilton, beer & beef dripping, **Nga**

BETROOT WELLINGTON 17.00

Puff pastry, roasted garlic new potatoes, tenderstem broccoli, red wine gravy, **Vea**

PRESSED BEEF & HORSERADISH 18.00

Buttered mash, tenderstem broccoli, red wine jus, **Nga**

PAN-SEARED STONE BASS 25.00

Roasted garlic new potatoes, mussels in a bacon & leek cream sauce, **Nga**

**£7 supplement when dining from our set menu*



DESSERTS

Something to Share...

CHOCOLATE & CARAMEL TRIO 15.00

Salted caramel & chocolate profiteroles, triple chocolate brownie chunks, chocolate & caramel cheesecake pieces, chocolate sauce, pouring cream, **V**

APPLE TART TATIN 7.50

Honeycomb ice cream, cinnamon cream, **V**

APEROL & BLOOD ORANGE SORBET 6.50

Fried Rosemary, **Vea, Nga**

TOFFEE HONEYCOMB CHEESECAKE 7.50

Clotted cream ice cream, **V, Nga**



WHY END THE NIGHT THERE...
Ask our team for our selection of cocktails and hot drinks, perfect to finish off your meal!

M^CMULLEN & SONS
Destination Inns



V- Suitable for vegetarians. VEA- Vegan option available. NGA- Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. All tips are retained by the grateful team.