



Valentine's Day Menu

Amuse bouche

Starters

Mackerel

Cornish mackerel tartare, cucumber jelly, crème fraîche & caviar

Rabbit

Mosaic of rabbit, Scottish langoustine, pancetta & sweet pickled radish

Crab

Crab raviolo, crushed spring peas, lemon infused crab consommé

Cauliflower

Beurre noisette roasted cauliflower, hazelnut granola, Bath blue

Main Course

Gloucestershire Beef (for two)

Roast Chateaubriand, oxtail stuffed Roscoff onion, braised short rib, heritage carrots, truffle'd potato purée

Roast Monkfish on the Bone (for two)

Crystallised orange, pak choi, black garlic miso

Poussin

Honey roast poussin, Israeli cous cous, red onion, mustard fruits

Crab

Cannelloni of sweet pepper, aubergine purée, mascarpone & black olive

A little pre-sweet

Dessert

Rhubarb & Custard

Poached rhubarb mille-feuille, vanilla custard panna cotta

Tarte Tatin for Two

Classic apple tarte tatin & salt caramel ice cream

Chocolate

Milk chocolate & hazelnut delice, raspberry "99"

Cheese

A selection of South West cheeses, biscuits, chutney & grapes