



Valentine's Dinner Menu

Friday 12th February to Sunday 14th February 2027

£99.00 per person

Starters

Grilled Lemon and Basil Grilled Prawns (C, So, Su, G, M)

garlic butter and fresh lemon

Smoked Chicken and Mango Salad (G, Su, M)

baby salad, sourdough croutons, chilli and lime dressing

Spiced Cauliflower Tempura (G, V, M)

whipped feta, dill oil, seeds, baby salad

Sweet Potato, Red Pepper and Orange Soup (N, V, PB)

walnuts, pumpkin seed oil

Intermezzo

Passion Fruit Sorbet (V, PB)

Main Courses

Devon Grass Fed Sirloin of Beef (M, Su)

dauphinoise potatoes baby vegetable medley, rich red wine jus

Gressingham Duck Breast (Su, M)

dauphinoise potatoes, butternut squash, braised red cabbage, grand Marnier jus

Spiced Fillet of Atlantic Cod (Mu, F, G, Su)

harissa cous cous, provencal vegetables, baby spinach, light lemon, coriander dressing

Feta, Aubergine and Roast Sweet Pepper Filo Parcel (M, G, Su, Se, V)

minted crushed potatoes, seasonal vegetables, sumac yoghurt sauce

Desserts

Strawberry and Prosecco Posset (G, M, E, Su)

lemon sable biscuit

Rich Chocolate Fondant (G, M, E, So)

Chantilly cream

Chocolate and Raspberry Crèmeux (G, M, E, Su, So)

raspberry sorbet, white chocolate soil

Selection of Fine Local Cheeses (M, Su, Ce, N, P, Se, G, So) (some cheese may be unpasteurised)

seasonal chutney, crackers

Coffee and Chocolate Hearts

If you have a food allergy or intolerance, please let us know when placing your order

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy

Mo - molluscs Mu - mustard N – tree nuts P - peanuts PB – plant based Se - sesame So - soybeans

Su - sulphur dioxide & sulphites V – vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team