

VALENTINE'S MENU

2 courses £30 | 3 courses £34
Bottle of Malbec or Sauvignon blanc for £30



WHOLE KING PRAWNS

chilli butter, coriander cress salad (gf)

SEVERN & WYE BEETROOT GRAVALAX

caper and rocket salad, watercress dressing (gf)

VENISON LOIN CARPACCIO

parsnip purée, pickled baby beetroot, shallots and Parmesan (gf)

OYSTER MUSHROOM CALAMARI

crispy kale and chilli soy sauce (vg)

DELI BOARD TO SHARE

prosciutto crudo, salami Milano, Parma ham, Dorset Blue, chive goats, Brie, olives, balsamic onions, dressed rocket, griddled sourdough



CORN-FED CHICKEN BREAST

sautéed Jersey Royals, purple sprouting broccoli, mushroom white wine sauce (gf)

WILD MUSHROOM & RICOTTA RAVIOLI

butternut squash, creamy truffle sauce, crispy sage (v)

FILLET OF SEABASS

cauliflower purée, chargrilled leeks, potato gratin, caper sauce (gf)

BEEF WELLINGTON (£3 supplement)

celeriac purée, baby vegetables, dauphinoise, juniper jus

SUNDRIED TOMATO ARANCINI

basil, fennel and orange salad (vg)



DARK CHOCOLATE & CARAMEL FONDUE TO SHARE

marshmallows, strawberries

STICKY TOFFEE PUDDING

salted caramel sauce, vanilla ice cream (v)

SICILIAN LEMON TART

cherry amaretti, raspberry sorbet (v)

VANILLA POACHED PEARS

vegan vanilla ice cream (vg)

CHEESE & BISCUITS (£3 supplement)

A discretionary 10% service charge will be added to your bill

Racks
BAR & KITCHEN