



VALENTINE'S MENU

TO START

- Glazed Baby Beetroot, Turnip Purée & Ribblesdale Goats Cheese Salad, Root Vegetable Brittle, Fennel Pollen Oil (V)(NF)(GF) £13.75
- Cured Pancetta & Banana Shallot Tart Tian, Wookey Hole Cheddar & Chive Crumb, Whipped Lemon Crème Fraîche (NF) £14.00
- Roasted Cod, Bloody Mary Mussels, Celery Foam (GF)(NF) £14.50

MAIN COURSE

- TO SHARE - 35oz Picanha Steak, Rosemary Salted Triple Cooked Chips, Roasted Tomato & Mushroom, Peppercorn Sauce, Bone Marrow Butter (GF)(NF)(Can Be DF) £98.95
- Seared Pork Tenderloin, Pancetta Rosti, Buttered Spinach, Confit Apple, Cashew Crumb, Port Jus (GF) £29.75
- Roasted Fillet of Hake, Sea Vegetables, Spiced Coconut Sauce, Potato Galette (GF) (NF) £29.25
- Butternut Squash & Spinach Ravioli, Mushroom Cream, Parmesan & Winter Truffle Crumb (V)(NF) £24.95

PUDDING

- Rhubarb & Custard Brûlée, Hazelnut Short Bread (V) £11.95
- Dark Chocolate & Cherry Delice, Sugar-Poached Cherries, Cherry Ripple Ice Cream, Chocolate Curls (V)(GF) £13.25
- Pear & Ginger Tart Tatin, Honey & Cinnamon Ice Cream, Liquorice Syrup (V)(NF) £12.75
- Selection of Three Locally Sourced Cheeses, Homemade Chutney, Celery, Grapes, Biscuits £24.50

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan