



Valentine's Dinner

AMUSE-BOUCHE

Cappuccino of Butternut Squash Soup
With truffle oil

STARTERS

Pan-Seared King Scallops
*Black pudding, Champagne &
Avruga caviar sauce*

**Maple-Baked Goat's
Cheese Crostini**
Finished with a balsamic reduction

MAINS

West Country Fillet Steak
Sautéed wild mushrooms, sumo fries

Pan-Seared Fillet of Sea Bass
Mediterranean vegetables, chive butter sauce

DESSERTS

Chocolate Mousse
*Smooth chocolate mousse
with Prosecco-infused
strawberries*

Vanilla Crème Brûlée
*Silky vanilla custard,
caramelised sugar top*

TO FINISH

West Country Cheese Plate
Onion marmalade, water biscuits

If you have any dietary requirements or allergies, please inform your server when ordering; thank you.