

Valentine's Menu



STARTERS

Camembert to Share £14

Garlic focaccia bread sticks, caramelised onion chutney
D, G, E, SD (GF Available)

Beef Tartare £12

Soft confit egg yolk, sourdough dipping toast
D, E, MU, G (GF Available)

Roasted Chicken and Wiltshire Ham Hock Terrine £9

Wholegrain mustard mayo, compressed apple cider gel
MU, SD



MAINS

Seared Fillet of Chalk Stream Trout £21

Steamed spinach, pomme purée, lobster bisque, citrus crème fraîche
D, E, F, CU

Pan-Roasted Chicken Breast £20

Wild garlic mushrooms, creamed cabbage, smashed root veg
D

Wild Mushroom Tagliatelle £18

Shaved parmesan, salsa verde
(VE on request) G, E, D, SD

Boz West Country Ribeye £35

Fat cut chips, garlic king prawns, lemon and chilli
tenderstem broccoli. Choice of peppercorn or blue cheese sauce
D, SD, C



DESSERTS

Cheese Board for Two £15

Locally-selected cheeses, chutney, crackers, celery sticks, grapes
D, G, CE (GF on request)

Orange and Tonka Bean Pannacotta £8

Spiced orange compôte, candied walnuts
D, N

Double Chocolate Delice £9

Fruits of the forest, blackcurrant sorbet, mint
E, D, SD

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

