



VALENTINE'S DAY

From 48 per person

Passionfruit Martini 12.5 | Amalfi Spritz 0% 8.5 | Peach Bellini 10 |
Izzaro Rosé Provence Sparkling 8.1

STARTERS

Severn smoked salmon

whipped bath soft, croutons, crispy capers

Beef carpaccio

Grana Padano, seeded crisp bread, truffle oil

Spiced parsnip soup

toasted sourdough, basil pesto (vg)

Baked camembert (to share)

rosemary & garlic, caramelised onion chutney, toasted sourdough

MAINS

Crisp pork belly

mustard mashed potato, tenderstem broccoli, red wine jus

Pan fried seabass

crushed anya potato, rainbow chard, white wine veloute

12oz Ribeye steak

triple cooked chips, roasted garlic, tomato, peppercorn sauce (+7)

Wild mushroom and samphire risotto

crispy kale, parsley gremolata (vg)

Grass fed chateaubriand (to share)

skin on fries, caesar salad, truffle mac and cheese, red wine jus, bearnaise sauce (+15pp)

PUDDINGS

White chocolate and strawberry cheesecake

strawberry coulis

Pudding platter (to share)

*dark chocolate brownie, white chocolate and strawberry
cheesecake, Jameson orange panna cotta, chocolate ice cream*

Chocolate dipped strawberries

vanilla ice cream (vg)

British cheese platter

*Bath soft, pitchfork cheddar, Shropshire blue, crispbread, onion
chutney (+4)*

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

All tables are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan.

