

EAT | DRINK | EXPLORE | SLEEP

VALENTINE'S DAY MENU AVAILABLE THURS 13TH - SAT 15TH 2 COURSES FOR £27, 3 COURSES FOR £33

STARTERS

Roasted tomato & pepper soup, crème fraiche, sourdough (V, GFO) Pan seared scallops, cauliflower puree, chorizo crumb, truffle oil (GF, £3 supplement) Venison carpaccio, parsnip & beetroot salad, parmesan (GF) Grilled asparagus & wild mushrooms on sourdough toast (VE, GFO)

MAINS

Grilled seabass fillets, citrus risotto, asparagus, vermouth cream (GF) Pan fried duck breast, dauphinoise potatoes, spinach, port jus (GF, £4 supplement) 7oz Fillet steak, fondant potato, sprouting broccoli, red wine sauce (GF, £8 supplement) Celeriac & rosemary gratin, roasted Jerusalem artichokes, crunchy kale (VE,GF)

DESSERTS

Melting chocolate pot, pistachio & chocolate crumb, salted caramel ice cream (V, GF) Baileys cheesecake, raspberry sorbet, white chocolate flakes (V, GF) Williams pear poached in red wine with dark chocolate sauce (VE, GF) Surrey cheese selection, crackers, pear & apple chutney (V, GFO)

V = Veggie or vegan at request, VE = vegan, GF = gluten free, GFO = gluten free option available