

VALENTINE'S MENU 13<sup>TH</sup> & 14<sup>TH</sup> FEBRUARY 2010  
THREE COURSES £37.50

Little soup of wild mushrooms with truffle oil

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Terrine of Tidenham Chase chicken, chestnuts and pancetta with mustard fruit chutney

Tasting of fresh and Wye Valley smoked salmon

Warm goats cheese soufflé, roasted red pepper relish and basil pesto v

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Loin & braised shoulder hash of Raglan lamb, savoy cabbage and red wine jus

Fillet of line caught Devon sea fish with crayfish tails and asparagus velouté

Sweetcorn, chilli and herb pancake with roasted vegetables v

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Mandarin & rosewater jelly

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Dark chocolate and hazelnut brownie with banana ice cream

Passion fruit posset, strawberry sorbet and almond wafer

Artisan cheeses with celery, grapes and biscuits

Coffee and vanilla fudge