

**VALENTINE'S MENU 11<sup>TH</sup> AND 14<sup>TH</sup> FEBRUARY 2012**  
**THREE COURSES £38.50**

Little soup of roast peppers and basil

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Pressing of ham hock and parsley, poached apple, butternut purée

Wye Valley smoked salmon, crab beignet, mango vinaigrette, soft herb salad

Salad of goat's cheese, oven dried strawberries, beetroot and rocket dressing ▼

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Loin of local venison, bubble & squeak, madeira jus, celery root purée

Breast of Madgetts Farm chicken, oyster mushrooms, onion confit, grain mustard velouté

Devon sea fish, buttered asparagus, brown shrimps, Charlotte potatoes

Crisp noodle cake, spiced roasted vegetables, herb pesto ▼

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Popcorn panacotta

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Warm black cherry and almond frangipane, vanilla clotted cream ice cream

Tasting of white, milk and dark chocolate desserts, raspberries

Artisan Cheeses with celery, quince jelly and biscuits

Coffee and Peanut butter fudge £2.50