



## Valentines' menu

Coates & Seely Brut Reserve (125ml) £12.00

### Appetiser

Cauliflower fritter, teriyaki sauce, candied chilli, spring onions, coriander

### Starters

Chargrilled asparagus,

crispy Beechwood hens egg, frisee salad, grilled lemon dressing, beurre noisette hollandaise

Trio of Porthilly Rock oysters

(au natural, pickled & tempura) crème fraiche, herb oil, gherkin, radish, red wine shallots, lemon

Seared rare beef salad

Thai style salad, baby gem, crispy noodles, toasted cashews, soy & hoi sin dressing

### Mains

Chalkstream trout,

crab & prawn arancini, charred leeks, torched gem, prawn & tomato sauce, herb oil

8oz dry aged Hampshire Ribeye, garlic butter

confit garlic, vine tomatoes, beer pickled onion rings, brandy peppercorn sauce

Chargrilled cauliflower steak,

celeriac puree, courgette skewer, roast shallot, toasted hazelnuts, chimichurri

West Woodhay lamb sharer,

rack with herb crumb, Raz al hanout spiced confit shoulder, kofta, boulangère potatoes, lamb fat carrots, lamb jus, garden mint sauce

### Desserts

Chocolate marquise,

chocolate & hazelnut filled doughnut, honeycomb, white chocolate sauce

Yorkshire rhubarb & tonka bean pannacotta,

poached rhubarb, caramelised white chocolate, raspberry sorbet, ginger shortbread

Cinnamon smoked apple tarte tatin to share,

salted caramel sauce, Devonshire vanilla ice-cream, Calvados Chantilly



Coffee and petit fours to finish

**£50 per person**

We have a range of allergen friendly menus available, please ask a member of staff for more information.

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.