

ST VALENTINE'S MENU 2019

Slow Cooked Beef Cheek Fritter
Watercress and Horseradish



Sea Trout Tartar
Pickled Cucumber, Wasabi and Confit Lemon



Hand Dived Lyme Bay Scallop
Sweetcorn Puree Aromatic Lemongrass Velouté



Dorset Lamb
Ratatouille Vegetables, Port Jus



Somerset Brie and Winter Truffle
Apple and Honey Compote



Coconut Pannacotta
Passion Fruit Curd, Lime Ice Cream



Textures of Rhubarb and Pink Champagne

£85
and with six matching wines selected by the Sommelier
£170

To ensure even pacing during dinner, the entire table should order the Tasting Menu.
(For guests on a half-board tariff, a supplement will apply)

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

We only use free range eggs and are committed to using sustainable fisheries

All prices include VAT.

Gratuities are not included in any price

