



## Valentine's Day Menu

Friday 14th & Saturday 15th February 2025

### Starters

- Crispy Gressingham duck, coriander, spring onion, cucumber, pink ginger (GFA)
- Wild mushrooms on the Chequers sourdough bread, with poached egg and truffle (GFA, VeA)
- Grilled goats cheese & onion tart, rocket, balsamic and pine nuts (V)
- Scottish smoked salmon fishcake, poached egg & caper butter sauce
- Cotswolds chicken liver paté, onion jam, on the Chequers sourdough bread (GFA)

### Mains

- Fillet steak, Triple cooked chips, rocket & parmesan salad and peppercorn sauce (£18.50 Supplement)
- Berkshire lamb rump (medium rare), dauphinoise, ratatouille & parmesan crisp (GF)
- Royal Windsor pork belly, dauphinoise potato, tenderstem broccoli, apple, crackling & jus (GF)
- Stonor Park fillet of venison, wild mushrooms, truffle mash, jus
- Courgetti, tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb, olive oil dressing (GFA, VeA)
- Cod Fillet, with crushed lemon & garlic potato, poached egg, prawn & caper butter sauce

### Desserts

- Tash's brownie, salted caramel ice cream (Ve, GF)
- Baileys crème brûlée, shortbread & raspberries (GFA)
- Sticky toffee pudding, vanilla ice cream & toffee sauce
- Eton mess, strawberries & raspberries (GF)
- Cheeseboard with black bomber & oxford blue, served with crackers, celery & onion jam

Lunch time 12pm-3pm (£60pp)  
Dinner 6pm - 9pm (£70pp)

£25 deposit per-person is required to secure a booking

(GF) Gluten-free | (GFA) Gluten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

Before ordering, please speak to us about any allergies or special dietary requirements. Please be advised nuts are present in the kitchen and bar. Please note: Seating times are available for 2 hours maximum. Deposit redeemable against final bill and is non-refundable.

Bookings are taken via phone, email or in person.

