

Valentine's Dinner

Wednesday 14th February

SET MENU



STARTERS

Crispy Gressingham duck coriander, spring onion,
cucumber, pink ginger (GFA)

Truffled wild mushrooms on toast (GFA, VeA)

Prawn cocktail Bloody Mary sauce, cucumber, baby gem

Caesar salad Wiltshire bacon, anchovies, croutons,
parmesan cheese, Caesar dressing (GFA)

Steve's Scotch Egg & HP sauce

MAINS

Fillet steak, triple cooked chips, rocket & parmesan shavings
with peppercorn sauce (£15 supplement)

Brill Hill lamb rump ratatouille, dauphinoise potato
& lamb jus (GF)

Wiltshire pork belly dauphinoise potato, tenderstem
broccoli, apple, cracking & jus (GF)

Courgetti tenderstem broccoli, goats cheese, sun blushed
tomatoes, crouton crumb, garlic & olive oil dressing (GFA, VeA)

Cod Fillet crushed Lemon potato poached egg prawn
& caper butter sauce

Stonor Park fillet of venison wild mushrooms, truffle mash, jus

DESSERT

Sticky toffee pudding vanilla ice cream & toffee sauce

Crème brulée, shortbread & strawberries (GFA)

Banoffee pie

Tash's brownie salted caramel ice cream

Cheeseboard with Black Bomber & Oxford Blue served
with crackers, chutney and celery

£60.00 per person ~ 3 courses
(£20 deposit required to secure booking)

