## Valentine's Day Menu

Available for £59 per person.

## Starters

Roasted Jerusalem artichoke soup with fine shallots and parsley (v, ce, d, g)

Laverstock Park mozzarella with slow-baked cherry vine tomatoes, capers and fresh basil (v, d, mu, sd)

Bruschetta of hand-picked Dorset crab with lemon aioli, chilli and coriander cress (cr, d, e, g, mu, sd)

Butternut squash risotto with wobblybottom farm goats curd and toasted pumpkin seeds (a, d)

Baked Camembert for two with toasted caramelised red onion crostini (d, g, sd)

## Mains

Hand-made spinach and goats cheese tortellini with herb butter and almond broth (v, d, e, g, nu)

Lobster linguini with shallots, tomatoes, garlic, chilli, tarragon and lobster bisque sauce (a, ce, cr, d, g)

Pan-roasted breast of free-range chicken with smoked garlic mash, tenderstem broccoli and thyme jus (ce, d, g)

Whole baked sea bass for two with buttered herbed potatoes, chive butter sauce and watercress (d, fi, sd)

Grilled tomahawk steak for two with roasted field mushrooms, watercress, Béarnaise sauce and seasoned fries • £10pp supplement

## Desserts

Pear tarte Tatin to share with caramel sauce, cream and rosemary

Mascarpone mousse with rose, raspberry, lychee jelly and pistachio sponge

White chocolate and Yorkshire rhubarb with brown sugar sable, honey and orange

Selection of ice creams (3 scoops) of vanilla, strawberry, chocolate, mint chocolate or honeycomb (v, d, e)

Selection of Chef's choice cheeses served with chutney and stone-baked biscuits (v, d, g)

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering.

(v) Suitable for vegetarians

(d) Contains dairy

(mu) Contains mustard

(a) Contains alcohol

(e) Contains egg

(sd) Contains sulphur dioxide

(ce) Contains celery

(fi) Contains fish

(so) Contains soya

(cr) Contains crustaceans

(nu) Contains nuts

