

VALENTINE'S

3 COURSES £39 / 4 COURSES £45

APERITIF

Kir Royale
Crème de Cassis,
Deutz Brut Champagne
£14

Deutz Brut Champagne
125ml
£14

Woodchester Pink 75
Woodchester Sparkling Rose, Sibling
Strawberry Gin, Lemon Juice, Sugar
£16

OPTIONAL

Oysters – Shallot Vinegar / Lemon / Tabasco
£14 for 6 / £24 for 12

AMUSE - BOUCHE

Gruyère & Truffle Toastie

STARTER

Hokkaido Scallops, Celeriac Purée, Puffed Apples, Jus

Twice-Baked Cheese Soufflé Suissesse

White Onion Soup, *Black Truffles*

Selection of Local Cured Meats, Fruit Chutney, Pickled Vegetables – *for two*

MAIN

8oz Fillet Steak, Crispy Shallots, Dauphinois Potatoes, Béarnaise Sauce (*Supplement £8*)

Langoustine Raviolis, Black Truffle Shavings, Sage Emulsion

Chicken & Leek Ballotine, Pomme Purée, Confit Shallot

Grilled Fish & Shellfish Platter, Sea Beets, Beurre Blanc – *for two*

DESSERT

Lemon Posset, Glazed Cherries

Walnut Cake, Crème Fraîche

Chocolate Fondant & English Strawberries – *for two*

Selection of 4 Cotswold Award Winning Cheeses, Fruit Chutney, Crackers (*Supplement £6*)

TO FINISH

Coffee or Tea - Chocolate Truffles

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Ve) vegan, *denotes can be made without. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 12.5% will be added to your bill.

M B B B R A S S E R I E