

Valentine's Menu

Available for dinner from Friday 11th February until Monday 14th February 2022

£45.00 per person

Glass of Prosecco

Pea and Watercress Soup, Cream Cheese and Chive Croq (D,G,C)

Avocado and Prawn Tian with an Orange and Ginger Foam,
Pickled Vegetables, Herb Salad, Dill Dressing (C,CC,D,SD)

Elston Farm Smoked Ham Hock Terrine with Baby Pickle's, Pancetta Crisps,
Tarragon Mustard Mayo with Pea Shoots (M,D,SD,C)

Grilled Rosary Goats Cheese, Waldorf Salad with Celery, Golden Raisins,
Apple, Walnuts and Date Chutney (D,N,E,G)

Westcountry Sirloin Steak, Confit Tomato, Portabella Mushrooms, Crispy Shallots,
Black Garlic Rosti, Watercress Puree, Red Wine Sauce (D,G,SD,C)

Roasted Local Lamb Rump, Peas, Broad Beans, Wild Rocket, Herb Gnocchi,
Rosemary and Red Currant Jus (D,C,SD,E,G)

Pan Roasted Cornish Cod Fillet, Herb Crust, Saffron Potatoes, Pea Puree,
Samphire, Spring Onions, Cardamom Veloute (F,D,SD,C)

Lemon and Rhubarb Mousse, Mini Meringues, Candied Lemon,
Stem Ginger Ice Cream (D,G,E,SD)

Chocolate and Grand Marnier Delice, Vanilla Ice Cream, Hazelnut Crumb,
Chocolate Sauce and Orange Crisps (D,SD,G,E)

Selection of West Country Cheeses, Hartnoll Chutney,
Grapes, Celery, Apple and Biscuits (D,G,SD,C,E)

Coffee and Petit Fours (D,E,G,N,SD)

A discretionary 10% service charge is added to the bill which is equally shared between the staff.

Fancy staying the night in one of our luxury hotel rooms? Get a special Exmoor Food Fest 15% discount and free upgrade to the next available Superior Room.

Booking direct only and mention Exmoor Food Fest. Rooms subject to availability