

Valentine's Menu

3 courses, £55 per person, includes a glass of Vignamante

STARTERS

Warm beetroot salad

Roasted beetroot, dressed hazelnuts, nasturtium, beetroot hummus

Chalk Stream trout pate

Chalk Stream trout pate, crème fraiche, dill, sourdough toast

Margaretha's Sutton Brue to share

Baked halloumi style cheese, sourdough, honey brown butter, preserved lemon, brassica seeds

MAINS

Spiced cauliflower

Almond cream, sultanas, toasted almonds

Pan roasted sea bass

Local waters sea bass, samphire, beurre blanc

Sirloin steak to share

Somerset beef steak, bearnaise sauce

SERVED WITH

Garlic butter hasselback potatoes

Estate salad

DESSERTS

Whipped vanilla hangop

Vanilla, oat crumble, seasonal compote

Rhubarb custard tart

Custard, forced rhubarb, milk gelato

Chocolate fondant to share

55% Callebaut chocolate, cyder caramel sauce, milk gelato

THE CREAMERY

All Newt bakery products are produced in a kitchen that handles celery, cereals that contain gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites & tree nuts. Please ask a host for allergen information. A 12.5% discretionary service charge will be added to your bill.