



VALENTINE'S DAY DINNER

Saturday 14 February

85 PP

Including a glass of Vignamante Sparkling Rosé

Smoked trout, seeded rye, capers, yoghurt, dill

Baron Bigod, cranberry puffs

Estate Coppa, Babylonstoren olives & balsamic

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British White fillet steak, braised chuck, Jerusalem artichoke,
tarragon butter sauce

or

Celeriac steak, green lentils, black garlic emulsion, hazelnuts, sage

with

Rosemary & garlic dauphinoise potatoes

Honey roasted estate carrots, waterlip, pistachio

Barbecued January King cabbage, tarragon, black onion seeds

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Cyder brandy chocolate torte, candied pumpkin seeds, sorbet

or

Rhubarb frangipane tart, honey gelato & honeycomb

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Pistachio cream affogato & Dorset sea salt caramel truffles

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 your host for allergen information.
Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.