

3 Course Gastro menu

Valentine Special

£25 per person

To begin

Sharing Platter

Pheasant goujons; Tempura Vegetables, soya dip; Panko breaded tiger prawns, sweet chilli dip.

To follow

10 oz Rump steak piazzaiola, grilled field mushroom, twice fried hand-cut chips.

Sea Bream fillets pan fried, thyme crushed new potatoes, garlic prawns, chive butter, wilted greens.

Barbon Manor pheasant breast pan fried served with smoked butter and spring onion mash, juniper reduction, seasonal vegetables.

Baked vegetable tian, parmesan gratin, sautéed potatoes, house salad.

To finish

Assiette of desserts

Profiteroles; Sticky toffee pudding; Cheesecake

A Selection of British cheese; biscuits; celery; grapes; chutney. £3 supplement

Glass of Port £2.95 Licquer coffee £4.95