

# VALENTINES MENU

2 COURSES £32 | 3 COURSES £40



## STARTER

Pan Seared Mackerel

sweet and sour beets, shaved fennel (gf)

Camembert Croquette

Caramelised cauliflower puree, walnut ketchup, shaved  
truffle (v, gf)

Somerset White Onion Soup

parmesan crouton and whipped butter (v, gfo)

## MAIN

Venison Fillet

spinach veloute, king oyster mushroom, red wine sauce (gf)

Fish Pie

our deconstructed fancy fish pie

Cauliflower Steak

chimichurri sauce on a butter bean base (ve, gf)

## DESSERT

Berry Brownie

red berry tuile, white chocolate cremeux

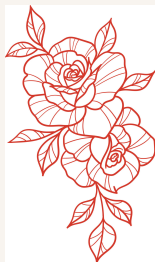
Valentines Mess

raspberries, chantilly cream, meringue pieces (gf)

Cheese Board

selection of cheese, biscuits and chutney

(£4 supplement)



THE  
WHITE LION

*Handmade*