



Valentines Evening

Two Courses £30.00

Three Courses £35.00

Starter

Soup of the Day, Martins Arms Bread (v)

Warm Lobster Salad, Butter Noisette Vinaigrette, Crunchy Vegetables

Pan Fired Foie Gras, Toasted Brioche, Pear & Cinnamon Chutney, Quail Eggs

Beetroot Tarte Tatin, Goats Cheese Mousse, Thyme Crumble (v)

Mains

Belvoir Venison, Braised, Roasted, Sous-vide, Bashed Neeps, Buttered Kale

Roasted John Dory, Braised Chinese Cabbage, Lime Emulsion, Coriander

Somerset Brie Risotto Cake, Roasted Onion Puree, Wild Mushrooms, Truffles (v)

Rack of Lamb, Koffman Cabbage, Rosti Potatoes

Puddings

Tastings of Sweetness

Or

Our Cheese Selection

Please advise us if you have any allergies or dietary requirements.

Our food is cooked to order from fresh, local ingredients, please allow for a short delay during peak times.

Recommended by Michelin Guides, Alistair Sawday, Egon Ronay, the Which Good Pub Guide and A.A. Britain's Best Pubs

www.themartinsarms.co.uk