



The **BUXTED** *Inn*

Valentines Day 2019

Pork Cheek Bon Bon's, apple & ginger compote

Roasted Beetroot Gnocchi, walnuts, red pepper pesto

New England Style South Coast Clam Chowder, spiced crumb

Lamb Two Ways, pan roasted rump, 8 hour cooked shoulder, rose potato, bean & pea salad, red currant jus

Chalk Stream Trout, from the River Test cooked en-papillote, with dill, new potatoes, preserved lemon, roasted butternut squash

20oz Rib-Eye on the Bone, Chimichurri, puttenesca sauce, beef dripping fat cut chips, watercress & shallot salad (for 2 to share)

Wild Mushroom Filo Pastry Cannelloni, brandy sauce, toasted hazelnut & fennel salad

Trio of Chocolate, salted toffee

Rhubarb Baked Cheesecake, blood orange curd

Lemon Meringue Pie, raspberry gel

Coffee and petit fours

£35 per person

We can also cater for vegetarians and other dietary requirements, please let us know at the time of booking. Please inform a member of the team if you have any allergies. A 10% optional service charge is added to tables of 10 or more.