



The Travellers Rest

Valentine's Menu

£21.45 Per Person

(Includes a glass of Prosecco or a Bottle of Bud)

Available Friday 14th & Saturday 15th February

Smoked Salmon & Prawn Cocktail

A blend of Smoked Salmon Flakes & Prawns in a rich Marie Rose Sauce on a bed of mixed leaf & served with brown Farmhouse Bread

Rosemary & Garlic Crusted Brie (v)

French Brie wedges coated in a Rosemary & Garlic Crumb & deep fried until golden
Served with a Cranberry Dip & Dressed Salad

Tomato & Basil Soup (ve)

A rich slow roasted Tomato Soup with Basil & a hint of Garlic
Served with warm Ciabatta Bread

House Sharing Platter for 2

Spicy Buffalo Chicken Wings, Breaded Mushrooms, Onion Rings & Garlic Bread
Served with a Dressed Salad, Mayonnaise & Maple & Bourbon BBQ Dip.



Feather Blade of Beef

Slow Cooked Feather Blade of Beef in a rich Peppery Gravy
Served with Wholegrain Mustard Mash & Green Vegetables

Salmon Bearnaise

Sweet Scottish Salmon Supreme with a creamy Bearnaise Sauce on the side.
Served with Baby Potatoes & green Vegetables

Confit of Duck

Confit of Duck Leg in a Plum Sauce.
Served with Crushed New Potatoes & Green Vegetables.

Butternut, Cumin, Squash & Lentil Wellington (v)(ve)

Butternut Squash with Mixed Lentils in a Filo Parcel,
served with New Potatoes & Seasonal Vegetables

Somerset Brie & Beetroot Tart (v)

A Cheese, Red Onion & Thyme Shortcrust Pastry Tart filled with Creamy Brie Sauce,
with a centre of Beetroot & Apple Compote.
Served with New Potatoes & Salad



Eton Mess Sundae (v)

A traditional mix of Strawberries, Ice Cream,
Meringue & Cream

Millionaires Cheesecake (v)

White Chocolate Cheesecake on a Chocolate Biscuit Base,
layered with Caramel fudge & Chocolate coated Honeycomb pieces,
topped with Caramel Fudge & White Chocolate Shavings

Clementine & Pomegranate Pudding (v)

Clementine & Orange flavoured Sponge filled with a Pomegranate Sauce
& topped with Orange Curd drizzle & Pomegranate Kernels.

Chocolate & Coconut Tart (ve)

A Date & Mixed Fruit base with a Chocolate & Coconut filling.
Finished with a Coconut Swirl & served with Raspberry Sorbet

Cheese & Biscuits to share (v)

A selection of Cheeses, served with Crackers, Red Onion Chutney
Grapes & Celery

(v) Suitable for vegetarians (ve) suitable for vegans

Please be aware that all our dishes are prepared in a kitchen where nuts & gluten are present as well as other allergens. While every care is taken, we cannot guarantee that any food is completely free from traces of allergens, due to risk of cross contamination. Full allergen information is available on request.

Fish dishes may contain small bones/shell. All items are subject to availability