

Please call us to place your order on 01189 403 332 or email us your order at enquiries@thebaskerville.com

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The hottest fixture at home

*Valentine's
Day*



To start

6 x Porthilly pacific native oyster (Cornwall) & smoked salmon platter (100g)
served with sour dough rye, shallot vinegar, tabasco, lemon, capers (£3 supplement)

Beef carpaccio, 36-month aged parmesan, sour dough rye, horseradish whip

Baked filo pockets of antipasti vegetables, zingy tomato relish, crumbled feta, toasted seeds (V)

Mains

Sun dried tomato and basil stuffed pork loin, boulangère potatoes, green beans, pork & sage jus

Sirloin steak, cafe du Paris, garlic & truffle mash, roasted asparagus, buttered curly kale

Wild & chestnut mushroom, spinach wellington, curly kale, fondant potatoes, porcini cream (V)

To finish

Lemon Tart, rhubarb compote

Chocolate fondant, pistachio & Chantilly cream, chocolate crisp

Chocolate mousse, honeycomb, orange crisp

Finally

Gorvett & Stones chocolates

£45.00 per person

Available for collection on Friday 12th or Saturday 13th February between 5pm & 8pm.

Please call us to place your order on 01189 403 332 or email us your order at enquiries@thebaskerville.com

Orders must be placed by midday 9th February

Please arrive at your allotted time and come to the window hatch marked for takeaways. We will bring your order to you and take payment on collection. We are happy to take payment over the phone to save time and further contact if you prefer.

All dishes will be prepared, there will be some plating and reheating/cooking of dishes. We will enclose clear cooking instructions

For those who are highly vulnerable, we can take payment over the phone, and bring your takeaway to your car. Just call us when you arrive.

(v) - vegetarian (g) - gluten free (vg) - vegan. For allergen information, please ask a member of the team

Please let us know if you have any dietary requirements, and we will try to accommodate these with an alternative dish