



VALENTINES

THREE COURSE SET MENU

14th - 16th February / 6 o'clock 'til eight-thirty



Sharing charcuterie board
Delabole Farm cured meats \ cheese \ olives

Pan seared Brixham scallops
hogs pudding \ cauliflower & Cornish Yarg purée

Tomato & basil soup
fresh bread

Goats cheese & glazed beetroot salad

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Beef wellington
roasted baby vegetables \ watercress \ celeriac purée \ port wine jus

Pan fried stone bass
crispy pancetta \ parmentier potatoes \ langoustine sauce

Roast pheasant
black pudding croquette \ Dawlish mushroom & Madeira

Spinach & chickpea falafels
chargrilled vegetables \ pear couscous \ red pepper hummus

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Dark chocolate & passion fruit profiteroles

Filo lemon tart
champagne sorbet \ fresh raspberries

Roasted mango
chocolate sorbet

Gin & tonic jelly
lime granita

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£40 per person

Please discuss any dietary requirements with staff prior to your meal