



VALENTINE'S DAY MENU



starters

TOMATO & RED PEPPER SOUP

HAM HOCK TERRINE Cauliflower purée, crisp Parma ham

CARAMELISED FIG & GOATS CHEESE Lemon & honey dressed leaves (V)

PAN ROASTED SCALLOPS Crushed peas, pancetta

MELON PANNA COTTA Mango & chilli purée (V)

GIN CURED SALMON EN CROUTE Horseradish cream, caramelised fig

CURRIED TEMPURA CAULIFLOWER Spiced lentil dhal, lime creme fraiche (V)

mains

MINUTE STEAK Vine tomatoes, field mushroom, hand cut chips, beer battered onion rings

COD IN PARMA HAM Spiced puy lentils,

ROASTED VEGETABLE MILLE FEUILLE Carrot purée, rich tomato sauce (V)

PAN ROASTED DUCK BREAST Kale, carrot purée, plum sauce

SLOW BRAISED PORK BELLY Truffle & mushroom risotto

PAN FRIED SEA BASS Crushed potatoes, vine tomatoes, lemon & basil dressing

PENNE PESTO, CHARRED BROCCOLI & COURGETTES Pine nuts (V)

All served with a daily selection of vegetables & potatoes, or a side salad

desserts

WHITE CHOCOLATE & ORANGE BREAD & BUTTER PUDDING

STEWED PEAR Berry Coulis, Ginger ice cream

RASPBERRY & PASSION FRUIT CHEESECAKE

FRESH FRUIT topped with clotted cream

DEVON ICE CREAM

CHEESE & BISCUITS Stilton, Brie, Cheddar, walnuts, chutney, celery, grapes savoury biscuits