

Share the Love

VALENTINE'S 3-COURSE MENU

£85 FOR 2 PEOPLE

10th-14th OF FEBRUARY

STARTERS

To share, Platter of Cured Meats (D.F)

serrano, salami, chorizo, marinated olives sun blush tomatoes and lovingly artisan bread and dips

Smoked Tomato & Basil Soup (V) (VG)

with garlic croutons

Devon Crab Tian

with cucumber gazpacho, radish, golden beetroot, apple & chives

Confit Duck Salad (D.F) (G.F)

with green beans, heritage tomatoes, soft boiled hen's egg balsamic dressing

Followed by a palate cleanser of Blood Orange Sorbet

MAINS

To share, 6-hr Braised Salt Marsh Shoulder of Lamb (G.F)

with mashed potato, glazed root vegetables & tender stem broccoli

Pan-seared Seabass Fillet (G.F)

with artichoke puree, rainbow kale, dauphinoise potato & salsa verde

Stuffed Chicken Breast with Sundried Tomato and Mozzarella

with Pak choi, apple rösti potato, mustard and tarragon sauce

Vegetable Pearl Barley Risotto (V) (VG)

with squash puree and parsnip crisps

TO DRINK

Bottle of Wine for Two

choice of White, Rosé or Red

ADD A SPECIAL TOUCH

Chips	£ 4.50 each
Fries	£ 4.50 each
Salad	£ 4.50 each
Onion Rings	£ 4.50 each
Mashed Potato	£ 4.50 each
Seasonal Vegetables	£ 4.50 each

DESSERTS

To share, Baked Alaska

Baked Orange Chocolate Tart

with chocolate ice cream

Selection of European and Local Cheeses

with apple and raisin chutney, oat crackers, fruit & celery

Honeycomb Cheesecake

with passion fruit sorbet, honeycomb & berry coulis

Enjoy tea or coffee afterwards from £3.50 each

Latte, Cappuccino, Americano, Espresso, English Tea

V - Vegetarian VG - Vegan DF - Dairy Free GF - Gluten Free

Additional items on our menu are available as Gluten Free.
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances
before ordering. Not all ingredients may be listed on the menu.**

