

# Valentine's Day Menu

*Parini Prosecco £5.75*

*Sloe Temptation £9*

*sloe gin/cassis/amaretto/apple juice/lime/rose syrup*

## Starters

Smoked duck breast, scotched quail egg, rhubarb £9

Grilled Lemon Sole, saffron cream, trout roe (gf) £9

Wild mushroom rotolo, spinach cream, black truffle oil (v) £8.50

To share - Baked Yarrington cheese, garlic crostini, rocket & pickled red onion salad (v) £15

Vegan option available - please inform us if you require a vegan option

## Mains

Seared Cornish cod loin, grilled crevettes, prawn butter, cavolo nero, crab croquettes (gfo) £26

Chargrilled celeriac, peperonata, hash brown, rainbow chard, sauce Diane (vg) (gf) £20

Roasted rump of lamb, sweetbread, dauphinois potato, tenderstem broccoli, salsa verde (gf) £28

Chargrilled octopus, cockle & squid ink arancino, torched red pepper salsa, cavolo nero (gfo) £30

To share - Chateaubriand - Rare Fillet of beef, wild mushroom fricassée, roasted vine tomatoes, rocket salad, chunky chips, peppercorn sauce, Madeira jus (gf) £70

## Desserts

Cointreau brioche pudding, whiskey butterscotch, salted caramel ice cream £8

Black cherry bakewell frangipane, raspberry sorbet, almond brittle £8

Dark chocolate fondant, Irish liqueur ice cream, strawberries £8

Westcombe Cheddar, Devon Blue & Baron Bigod with onion seed crackers, apple & pear chutney (gf) £10

Vegan option available - please inform us if you require a vegan option

**Please mention any dietary requirements in the comments section when making your booking online.**

(gf)- gluten free, (gfo)- gluten free option available, (v)- vegetarian, (vg)- vegan.  
An optional 10% service charge will be added to your final bill.