

# Valentines Menu

2 courses £32.95, 3 courses £36.95

(Glass of bubbly included)

## To Start

### **Brixham Bay Crab**

*Brixham crab, avocado and brown shrimp tian with bloody mary gel*

### **Pan fried Forest Mushrooms**

*Pan fried field mushrooms, grilled sourdough and poached hens egg finished with truffle oil and aged parmesan*

### **Beef Tartar**

*Classic beef tartar with your choice of condiments*

## Main Course

### **Goan spiced Cod**

*Fire Baked Goan spiced cod loin and bombay potatoes in a lightly spiced coconut sauce served with South indian salad and flat breads*

### **Herdwick lambs Rump**

*Sous Vide Herdwick lamb rump, rolled celeriac fondant, crispy shredded slow cooked lambs belly. finished with wilted sea Asta and apple brandy jus*

### **Salt Baked Beetroot Tatan**

*Slowly Baked salt crusted beet root in flaky puff pastry served on toasted barley and smoked almond warm salad finished with lemon and chervil creme fresh.*

### **Beef Wellington for 2 (£12.95 surcharge pp)**

*(pre ordered at the point of booking and carved at the table by our chef)*

28 days dry aged beef fillet wellington with ox tail duxcell, served with camembert mash potato, buttered greens and a rich beef and burgundy sauce.

## To Finish

### **White chocolate and raspberry Entremet**

*served with lemon ginger crumble and fresh raspberries*

### **Flambée Crème Brûlée**

*Classic caramelised passion fruit creme brulee at the table served with sugared shortbread and*

### **Marmalade Bread and Butter pudding**

*served with Vanilla custard*

### **Sharing Artisan Cheese Platter for 2 (£5 surcharge PP)**

*Blacksticks blue, Cornish Yarg, Isle of Arran brie, served with confit red onion chutney, salted celery, frozen grapes and water crackers*

*For more information, please speak with a member of the team*