

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