

VALENTINES MENU



£50 Per Person

Includes a glass of prosecco on arrival

Homemade Garlic Tear & Share roast garlic aioli *(v)(vg*) (gf*)*



Minestrone Soup truffled parmesan croutons, homemade bread roll *(v)(vg*)*

Dartmoor Venison Pate rifle piccalilli, butter toast croutes, cress

Brixham Mackerel & Shallot Filo Parcel apple, beetroot, rocket, horseradish sour cream

Pan Seared Cockles pancetta, samphire & cherry tomatoes, charred seeded toast *(gf*)*

Local Grown Crown Prince Squash Gnocchi sage & pinenut butter, parmesan, gremolata *(v)(vg*)*



Plymouth Gin and Tonic Sorbet cucumber & lime *(vg)*



Butter Roast Chicken Breast crispy leg bon bon, dauphinoise, broccolini, tarragon & truffle jus *(gf)*

Seared Lamb Rump broad bean & pearl barley risotto, cavolo nero, chimichurri pea dressing *(gf)*

Rosemary Roasted Monkfish Tail tomato, spinach & roasted garlic cassoulet, sauce vierge, crispy serrano ham *(gf)*

Prawn & Langoustine Ravioli samphire, saffron lobster bisque, crispy capers, parmesan

Roasted Onion, Wild Mushroom & Lentil Parcel roasted roots & onion white wine jus *(vg)*



Raspberry Blondie Brownie raspberry ripple ice cream, raspberry coulis *(v)(gf*)*

Classic Custard Tart garibaldi biscuit, cornflake ice cream *(v)*

Caramel Apple Tart toffee, apple & sultana, cinnamon crème fraiche

Local Cheeseboard three cheeses, chutney & crackers *(gf*)*

Cardamom Roasted Pineapple rum & vanilla syrup, raspberry sorbet *(vg)*

ALLERGENS

Please advise us if you have any allergies or dietary requirements

(gf) gluten free

(gf)* gluten free option available

(vg) vegan

(vg)* vegan option available

(v) vegetarian

(v)* vegetarian option available