

2 courses £30
3 courses £35

Valentine's menu 13th & 14th February

BUBBLES

- Pommery Brut Royal Champagne £9.50 / £55
- Movendo Prosecco DOC £8.50 / £30
- Cremant De Bourgogne Rosé Brut £35
- Knightor Cornish Sparkling Brut £50

STARTERS

- Pan seared scallops with saffron butter sauce, chorizo, and crispy sage £12.50
- Smoked mackerel pâté with toasted sourdough from the Tywardreath Bakery and rocket salad £10
- Beetroot tartlet with horseradish & celeriac rémoulade, watercress (vegan) £12
- Roasted red pepper & tomato soup with basil pesto, farmhouse bread (vegan option) £8

MAINS

- Pan roasted salmon with sun-blushed tomatoes, charred courgette, samphire, bouillabaisse sauce, Fowey mussels, roquito peppers & Colwith farm potatoes £23
- 80g Cornish Kilhallon rump steak with slow-roasted plum tomato, onion rings, rocket salad & chips £24
+ peppercorn sauce / chimichurri / garlic butter £2.50
- Slow-cooked venison stew with confit garlic & rosemary focaccia from The Tywardreath Bakery £21
- Celeriac Wellington with truffle mash, wilted spinach & red wine sauce (vegan) £19

DESSERTS

- Forest berry Eton mess £8.50
- Bailey's crème brûlée £8.50