

Valentines Menu

STARTERS

Garden Pea Soup

with Ham Hock Croquet, Mushy Peas

Cornish Crab and Prawn cocktail

Chicory, Avocado, & a Brandy Dressing

Beetroot and Honey Glazed Aranchini (V)

on a Rocket Salad

Warm and Soft Burrata

on a Bed of Baby Tomatoes, aged Olive Oil, Basil, Toasted Bread

MAINS

Pan Fried Chicken Supreme

Wild Mushrooms, Panchetta, Crushed Potato Gratin, Cauliflower & Madeira Jus

Cajun Spiced Salmon Fillet

Vegetable Cake, Capers Lemon Veloute, Pea Shoots

Stuffed Mixed Peppers (V)

Tender-stem Broccoli Puree, Sweet Potato Mash

Share the Love

Sharing Steak Board

Rump, Ribeye, and Sirloin steaks

Roasted Cherry Tomatoes, Potato Wedges, House Salad, Guinness Beer Battered Onion Rings, Creamy Wild Mushroom Sauce, Red Wine Jus. (£7pp supplement)

DESSERTS

White Chocolate Pannacotta with a homemade Strawberry Jelly

Chocolate Fudge Cake served with Honeycomb Ice Cream

Cheese Board

with selected Local Cheeses and Speciality Crackers