



# VALENTINE'S MENU

Wednesday 14th February

£35 per Person for Three Courses

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## To Start

Seared Peppered Beef Fillet...truffle mayo & crispy shallots

Roast Cauliflower, Lentil, Walnut & Apricot Salad...lemon & thyme vinaigrette (vg)

Cured Sea Trout...beetroot, dill & crème fraiche salad with toasted soda bread

## Mains

Roast Rump of Lamb...sprouting broccoli, chilli, garlic, crispy gnocchi & red wine sauce

Whole Grilled Gilt Head Bream...steamed River Fowey mussels, samphire, white wine & saffron cream, buttered new potatoes

Wild Mushroom, Sweet Potato & Spinach Wellington...winter greens & cider gravy (vg)

Pan Seared 6oz 21 Day Aged Fillet Steak...Dauphinoise, buttered greens, red wine & bone marrow jus (*£5.00 per person supplement*)

## St. Valentine's Dessert - All Three to Share

White Chocolate Panna Cotta...stewed rhubarb

Dark Chocolate Brownie...pistachio ice cream

Milk Chocolate Mousse...honeycomb crumb

*Please make staff aware of dietary requirements when booking.*