

Valentines' Menu



4 Courses £50

Amuse bouche

Sharing platter

Mixed olives, red pepper and feta mousse, smoked nuts, coriander and lime hummus

Starters

Sole and smoked salmon terrine, keta caviar, lemon and dill crème fraiche

Or

Confit of duck and crispy won ton pastry, plum and chilli dressing

Or

Hand picked Brixham crab with a mango, tomato and coriander salsa

Mains

Scallops with a leek and truffle tart, marjoram and riesling cream sauce

Or

Pork plate - roast fillet, black pudding & apple, honey roast pork belly & sage jus

Or

Seared loin of tuna with an olive potato cake, red pepper and cardamom dressing

Desserts

Passion fruit mousse with coconut sponge, mango sorbet

Or

Rich chocolate and pistachio tart with raspberry, Baileys cream

Or

Selection of British cheeses with organic spelt and walnut bread

Coffees & Infusions

Coffee, teas & herbal infusions with home-made chocolates 4.50