

Valentine's MENU

Starters

Pan-fried pigeon breast
served with black pudding and a beetroot and caper salad

Pan-fried red mullet
served with caramelised fennel and saffron potatoes

Confit duck and green peppercorn terrine
served with pickles, quail eggs and toast

Duo of roast tomato and parsnip soup
served with black olive tapenade and homemade bread



Main Meals

Assiette of pork – Pork Fillet, Belly of Pork and Pork Loin
cooked three ways and served with caramelised apple, roast sweet potato and squash

Roast rack of lamb
served with minted mashed potato, braised vegetables and red currant jus

Pan-fried sea bass
served with a mussel and saffron risotto

Hand made wild mushroom and thyme ravioli
served with parmesan, ratatouille and drizzled with truffle oil

Desserts

White chocolate fondant
served with a chocolate sorbet

Passion fruit tart
served with a mango mousse

Cheese and biscuits

Exmoor blue, Somerset Brie, Cornish Yarg all served with crackers, apple and grapes with an onion confit

2 Course for only £17.95

3 Courses for only £21.95

add a Glass of Sparkling Wine for only £3.15
or a bottle of Sparkling wine for only £16.95

