

VALENTINE'S DAY

Thursday, 14th February 2019

£75 pp

ARRIVAL COCKTAIL

AMUSE-BOUCHE

JERUSALEM ARTICHOKE VELOUTÈ

STARTERS

ROASTED HERITAGE BEETROOTS, WHIPPED GOATS CHEESE, WALNUTS & TRUFFLED HONEY
CORNISH CRAB, CRUSHED CHILLI, LIME & AVOCADO, PICKLED FENNEL & TOASTED SOURDOUGH
GRILLED OCTOPUS & PRAWNS, CHERRY TOMATOES & SMOKED PANCETTA
CRISPY HENS EGG, WILD MUSHROOM & CHORIZO RAGU, APPLE & QUINCE
PORK 'FARMHOUSE' TERRINE, ARMAGNAC PRUNES, FIG & DATE JAM, TOAST

MAINS

SHALLOT TART, CRUSHED CARROT & SWEDE, CHESTNUT MUSHROOMS & BLUE CHEESE SAUCE
SEABASS FILLET, SPICED BROTH, SPRING ONIONS, CHILLI, CORIANDER & BOK CHOY
COD FILLET, BRAISED FENNEL, CONFIT GARLIC MASHED POTATO & BASIL PESTO
STUFFED CORN-FED CHICKEN BREAST, TRUFFLE & MUSHROOM DEUXELLE, BRAISED
PEARL BARLEY
BEEF WELLINGTON, PARSNIP & POTATO PUREE, GREEN BEANS & PORT JUS

DESSERTS

SALTED CARAMEL TART, VANILLA CREME FRAÎCHE
CHOCOLATE MOUSSE, BROWNIE, GRIOTTINES, BLACK CHERRY SORBET & COCOA NIB TUILE
RHUBARB, POACHED & SORBET, YOGHURT MOUSSE, GINGER
PISTACHIO CAKE, TOASTED MERINGUE, BLACKBERRY COMPOTE & CHOCOLATE SORBET
STICKY TOFFEE PUDDING, TOFFEE SAUCE, HAZELNUTS & MILK ICE CREAM

CHEESE

CORNISH YARG, FENNEL CRACKERS & CHUTNEY

Executive Chef, Lee Edney