

Valentines Menu



Friday 14th February

Starters

Venison Tartare

served with confit egg yolk & focaccia - **SU, E, MU, G**

or

Brixham Scallops

served with black pudding & celeriac puree - **MO, D, SU, G**

or

Heritage beetroot carpaccio

served with whipped goats curd - **D, SU**



Main Courses

30 Day Aged sirloin

served with confit shallot, king oyster mushroom, triple cooked chips & peppercorn sauce* - **D, G, SU**

or

Roasted Brill

served with lemon & dill new potatoes & citrus beurre blanc - **F, D, SU**

or

Butternut squash & Chestnut wellington

served with roasted new potatoes & estate greens - **G, N, SU**

or

To Share

Chateaubriand

served with confit shallots, king oyster mushrooms, triple cut chips & peppercorn sauce* - **D G SU**

*Add prawns for £10pp - **C**



Chocolate Fondant served with White Chocolate ice-cream - D, G, E

or

Sticky toffee pudding served with honeycomb ice-cream - G, E, D

or

Lemon torte with crème fraiche sorbet & berries - N, G, W, SU

or

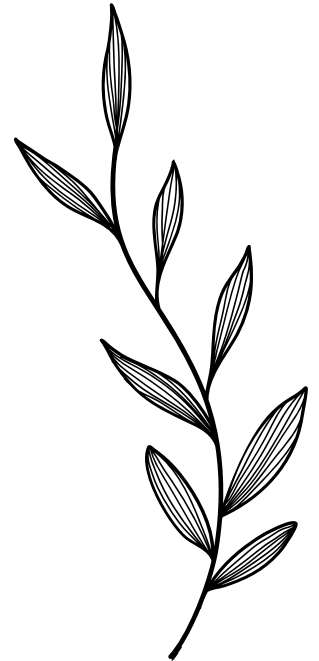
To Share

Chocolate trio of desserts to share - D, G, E, N



Tea & Coffee

served with petit fours



ALLERGEN & DIET KEY:

C = Celery / CR = Crustaceans / E = Eggs / F = Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts
/ P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy / DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.