

VALENTINE'S MENU

each choice is a platter to share

3 courses £30.00 (includes a glass of prosecco on arrival)

Saturday 12th and Monday 14th Feb

STARTER

Whole Baked Camembert
with red onion jam and crusty bread

Antipasti
*cured fillet of beef, parma ham, sun blushed tomatoes, chilli olives,
roasted red peppers, hummus and home baked flat bread*

Seafood Platter
*tempura fried whitebait, salt and pepper calamari,
king prawn brochette with garlic butter*



MAIN

Chateaubriand
*16oz fillet steak, garlic mushrooms, roasted tomatoes,
béarnaise sauce and homemade fries*

Whole Boned Roasted Free Range Chicken
grill house butter, root vegetables, dauphinoise potatoes

Cote de Boeuf
*28oz bone on rib eye steak, garlic mushrooms, roasted tomatoes,
peppercorn sauce and chunky chips*



PUDDING

Chocolate Platter
chocolate fondant, chocolate tart, chocolate mousse and white chocolate sorbet

Tempura Fruit
pineapple, apple, banana, stock syrup and chilli ice cream

Westcountry Cheese Platter
*Sharpham Brie, Quicke's Mature Cheddar, Devon blue and Cornish Yarg,
chutney, celery, and wafer biscuits*

£30 per person