

VALENTINES' DINNER MENU

**Available Dinner Friday 13th & Saturday 14th February,
Lunch and dinner**

4 courses £80

FIRST COURSE

Beetroot cured salmon, sweet mustard vinaigrette

STARTERS

Celeriac soup with toasted hazelnut croutons

Or

Ham hock and sweet potato croquette,
celeriac remoulade and truffle mayonnaise

Or

Brixham crab salad with baby gem lettuce,
Marie Rose cocktail sauce

MAINS

Fillet of hake with crushed potato,
white wine and chive sauce with brown shrimps

Or

Roast Fillet of beef with a cep mushroom sauce,
confit shallot and potato

Or

Pan fried scallops and sea bass with courgette spaghetti,
black olive tapenade and basil oil

DESSERTS

Passion fruit cheesecake with coconut biscuit base

Or

Chocolate and orange cake, raspberry sorbet

Or

Selection of cheeses with apple & cider Brandy chutney

COFFEE & TEA

Tea, coffee or hot chocolate

£5.00

