

VALENTINE'S DAY MENU

Courtship

DEEP-FRIED BRIE WEDGES 8.25

sticky cranberry & chilli jam (A, C, G) **V**

SMOKED SALMON 10.75

with cream cheese, dill dressing and sourdough toast (A, B, C, D, G, J, L, N) **GFO**

First Kiss

PAN-FRIED CHICKEN BREAST 19.25

with a mushroom & tarragon cream, prosciutto crisps, sauté potatoes, Tenderstem and Chantenay carrots

PAN-SEARED SEA BASS FILLET 22.95

herb-crushed new potatoes, buttered samphire and a white wine and lemon cream sauce (A, B, D, G, L, N) **GFO**

WILD MUSHROOM RAVIOLI 16.25

crispy mushrooms, toasted pine nuts finished with crumbled goat's cheese and rocket (A, E, G, F, H, L) **VEO**

Sweet Surrender

CHOCOLATE PROFITEROLES 9

filled with a vanilla Chantilly cream, salted caramel sauce (A, C, F, G)

STRAWBERRY CHEESECAKE 9

strawberry compote and gel, pink Champagne sorbet (A, F, G)

SOUTHWEST CHEESEBOARD 12.50

Devon Cheddar, Cornish Yarg, Somerset Brie and Devon Blue with grapes, celery, apple, chutney and crackers (A, G, I, L) **GFO V**

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish / E Peanuts / F Soya beans / G Milk / H Nuts

I Celery / J Mustard / K Sesame / L Sulphites / M Lupin / N Molluscs

GF - GLUTEN FREE / GFO - GLUTEN FREE OPTION / V - VEGETARIAN / VE - VEGAN / VEO - VEGAN OPTION