

# Valentines Menu 2018

2 Courses £18.95 3 Courses £21.95

- **Slices of Crispy Sweet Spiced Duck Breast**  
on a bed of rocket, pomegranate and sorrel with a pink peppercorn dressing

- **Local Scallops & Cornish Hogs Pudding**  
served with a red onion jam and samphire grass

- **Jerusalem Artichoke & Leek Soup**  
with chunks of warmed focaccia and Cornish butter

- **Goujons Of Monkfish in a Crisp Tempura Batter**  
simply served with a homemade tartar sauce and lemon



- **Cashew Nut, Courgette & Spinach Roulade**  
with a sweet roasted pepper & chilli coulis & sweet potato chips

- **Slow Roasted Smoked Feather Blade of Beef**  
thickly sliced with a tarragon, red wine & redcurrant sauce,  
served with a selection of vegetables & roasted potatoes

- **Pan Fried Fillet of Hake**  
atop a chorizo, mixed bean and mussel stew, served with warmed ciabatta

- **Succulent Roasted Pork Belly**  
served with crackling, a wild mushroom & mustard gravy,  
roasted potatoes & root vegetables



- **Home-Made Lemon Tart** served with raspberries & a passionfruit sauce
- **Chocolate & Avocado Cake** with a saffron and vanilla clotted cream
- **Apple & Cinnamon Brûlée** served with home-made shortbread biscuits
- **A Selection of Cornish Cheese** served with artisan biscuits, grapes and quince jelly

