

Valentine's Specials 2017

Appetizer....

Fresh Brixham oyster, cucumber and horse radish -3/-

To start....

Pan seared scallops, parsnip, sage and crispy chicken skin -9/-

½ dozen Fresh Brixham Oysters, lime juice & Tabasco – 12/-

Caramelised cauliflower soup, roasted florets, chives & truffle oil -5/-

Smoked duck breast, shitake mushroom, artichoke & orange salad -6½/-

Mains....

Slow cooked feather blade steak, fondant potato, caramelised shallot, artichoke puree, kale, beef jus -17/-

Beetroot and brie risotto, hazelnut pesto -14/-

Corn fed chicken supreme, dauphinoise potato, wild mushroom and chestnut fricassee, white onion puree, chicken sauce - 15/-

Fillet of salmon, herb crumbed, haricot bean and chorizo cassoulet, steamed clams -15/-

To finish together...

Tonka bean and vanilla brulée with a hazelnut and dark chocolate cookie.
White chocolate and champagne parfait salted pistachio crumb honeycomb.

Passion fruit tart, lemon curd, basil granita. -10/-