

Valentines

~ Welcome drink - Man Di Fiori prosecco ~

Amuse Bouche

Crab & spiced rum bisque, tomato, chive & lemon

~

Soy sauce cracker, aubergine caviar (DF & Vg)

.....
Glebe farm speckled park beef carpaccio, Pink peppercorn, beef fat sourdough wafer, black truffle emulsion & garden thyme oil (DF)

Baby baked local brie, garden chilli infused honey, shallot marmalade & rapeseed sourdough toast (GFOA)

Pan roasted Brixham harbour scallops, confit old spot ham hock, burnt butter & lemon jus & nasturtium leaf (GF & DFOA)

Homemade butternut squash & truffle soup with garden thyme oil (V) (GFOA)

Main course To share

Pre order essential - Price TBC on night **(GF & DFOA)**

Glebe farm speckled park beef chateaubriand , thyme butter, poached fondant potato, glazed baby carrots , garden herb & pedro ximez chimmi curri

Mains

Pan roasted locally sourced duck breast confit leg pomme anna, charred white cabbage star anise & sumac (GF)

Brixham harbour roasted plaice fille , garden herb rolled cocotte potatoes, baby courgette & leek , garden herb & tomato sauce vierge (GF)

Locally sourced butternut squash hazelnut & blue Vinny risotto, caramelised lemon dressing soft baby herbs & parmesan (GF & DFOA)

Parsley & garlic chicken ballotine, with wild mushroom & parmesan risotto & caramelised onion dressing - (GF & DFOA)

Dessert

Dark chocolate fondant praline, crème pâtissière double cream ice cream & cocoa nib

Ford farm cheese board coastal cheddar, blue Vinny, smoked red, homemade chutney, Thomas fudge crackers celery & quince (GFOA)

Tonka bean panna cotta, blood orange gel. sable crumble lemon & verbena (DF & GF)

£ 50.00 per person



Make it extra special with our lovers overnight package, For £200 for a couple, you get your Valentines dinner and welcome drink plus a romantic room for two including breakfast.