

## Valentine's Dinner Menu

Two Courses £45 - Three Courses £50

Porthilly Rock Oysters, Mignonette Dressing & Soda Bread  
£5.50 Per oyster

### STARTERS

Cornish Lobster Ravioli  
Cauliflower Purée, Lobster Bisque, Trout Roe  
[C], [G], [M], [E], [F], [SD]

Roasted Parsnip Veloute  
Braised Chestnuts, Brussels Sprout Tops, Kohlrabi, Herb Oil  
[SD] **VE**

Wild Mushroom Vol-Au-Vent  
Madeira Sauce & Winter Truffles  
[G], [M], [SD], [E]

### MAINS

Roasted Wild Seabass  
Champagne Sauce, Poached Mussels & Leeks  
[F], [Mo], [M], [SD]

Potato Gnocchi  
Glazed Root Vegetables, Butternut Squash Sauce, Crispy Sage, Westcombe Cheddar  
[M], [G], [SD], [Ce] **V**

Loin of Venison, Braised Pie  
Celeriac & Kale, Red Wine Sauce with Blackberries  
[Ce], [SD]

to share for two, supplement £15  
Aberdeen Angus Côte De Boeuf  
Green Peppercorn Sauce, French Fries  
[M], [SD]

### SIDES £5 each

Mixed Leaf Salad [Mu], [SD] | Buttered Tenderstem Broccoli [M]  
Buttered New Potato [M] | French Fries  
Additional Bread Roll £1 [G]

### DESSERTS

White Chocolate & Rhubarb Mousse  
Ginger Cream, Raspberries  
[E], [F], [M] **V**

to share for two, supplement £15  
Baked Alaska With Vanilla, Chocolate & Strawberry Ice-cream  
[E], [G], [M], [N] **V**

Bitter Chocolate Fondant with Vanilla Clotted Cream  
Pecan Brittle  
[E], [M], [N] **V**

Selection of British Cheese supplement £5  
Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers  
[E], [G], [M], [SD] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.  
A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.  
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN,  
[M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.