

Valentines Day Menu

Jerusalem Artichoke Velouté

Girolles, truffle cream

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Duck Liver Parfait

Madeira jelly, toasted brioche, shallot marmalade

Seared Brixham Scallops

Smoked haddock scotch quails egg, spinach, cauliflower purée, apple salad

Twice Baked Vulscombe Goats Cheese Soufflé

Macerated raisins, beetroot, pickled wild mushrooms, micro herbs

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Fillet of Sole

Crayfish mousse, champagne beurre blanc

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Dartmoor Lamb

Rump, braised breast, dauphinoise potato, flageolet beans, confit garlic, baby leeks

Creedy Carver Chicken Breast

Pork cheek croquette, savoy cabbage, cepes, fondant potato, parsnip

Fillet of Brill

Spring greens, saffron gnocchi, lobster tortellini, shellfish vinaigrette

Two Bridges Vegetable Assiette

Rösti potato, spinach, baby leeks, beetroot, glazed carrots, wild mushrooms

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‘Chocolate’

Dark Chocolate & Griottine Brownie

White Chocolate & Grand Marnier Mousse, Cocoa Sorbet

‘Rhubarb & Custard’

Rhubarb crumble, crème anglaise,

Rhubarb bavarois, rhubarb ice cream

‘Lemon’

Lemon posset, forest fruits,

Steamed sponge, limoncello syrup, lemon sorbet

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Grand Milano Coffee & Homemade Petit Fours

£44.95 per person