**Valentine’s Menu
14th & 15th February 2020**

**Five Course Dinner including a Strawberry Bellini
£60 per person**

Freshly Baked Bread & Amuse Bouche

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**Starters**

Smoked duck breast, orange & Cointreau marinade

River dart oysters & Mignonette sauce

Brixham Crab & Crayfish, aioli mayonnaise, melba toast

**MainCourses**

Oven Westcountry Lamb Rump, Sweet potato mash, roasted beetroot, lamb marrow

Pan Seared Fillet of Hake, Dauphinoise potato, asparagus, dill beurre blanc

Smoked Salmon & Crayfish Risotto topped with lemon oil

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Love Bite
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**Desserts**

Pineapple Pannacotta, walnut crumb, mango compote

Hazelnut chocolate brownie, raspberries, Devon clotted cream

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream