

Valentine's Menu

Jerusalem Artichoke Veloute'

with a tarragon sabayon



River Exe Mussels

garlic, parsley and shallot white wine cream sauce

Oxtail Ravioli

wild mushroom and herb broth

Red Onion and Ragstone Goat Cheese Tarte Tatin

with a rocket and balsamic salad



Seared Devon Beef Fillet

*wild mushroom gratin, watercress puree,
Dauphinoise potato, crispy pancetta, Madeira Jus*

Breast of Creedy Carver Duck

*honey soured vegetables, herb rosti potato and
griottine cherry jus*

Pan Fried Wild Seabass

*caramelised fennel, sautéed greens, seared
Brixham sea scallops and a red wine reduction*

Vegetable Assiette

*root vegetable Boulanger, twice baked cheese soufflé,
roasted beetroot*



Chocolate Assiette for Two

*dark chocolate fondant, white chocolate orange & amoretti
pannacotta, mocha crème brulee, cocoa & ginger sorbet*

Glazed Lemon Tart

with raspberry sorbet and limoncello

Local Cheese Selection

with Devon chutney and homemade oat biscuits



Coffee & Petit Fours

£44.95 per person

Valentine's Cheese Board



Exmoor Blue

Made in Lydeard St Lawrence in Somerset, with Jersey cows milk. Sharp initial flavour with a peppery aftertaste, very soft and creamy. (Vegetarian and unpasteurised).

Pennard Red

Made by Philip Rainbow - Somerset Cheese Company. Near Ditchat in Somerset. Made with goat's milk to a red Leicester recipe, fairly mild and creamy hard cheese naturally coloured. (Vegetarian and pasteurised).

Sharpham

Made on the Sharpham estate near Totnes in Devon. Made with Jersey cows milk, rich and buttery flavour and texture. (Vegetarian and unpasteurised).

Sweet Charlotte

Made by Curworthy dairy near Okehampton in Devon. Based on a gruyere style recipe and uses proprionic gas to create the sweetness and little holes in the cheese, which is why it has a slightly moist in texture. (Vegetarian and pasteurised).