



Valentines Menu

£45 per person

Amuse Bouche

Native Fowey Oyster
red wine pickled shallots

Starters

Lobster and Crispy Pancetta Club Sandwich

Mosaic of Cornish Game
cep gnocchi, hazelnut dressing, Jerusalem artichoke

Seared Looe Scallops
soupe au pistou

Baked Gevrik Goats Cheese
rosemary focaccia, orange and chicory

Main Course

Roast Loin of Venison
braised venison suet pudding, roasted baby root
vegetables, red wine jus

Seared Fillet of Looe Lemon Sole
coq au vin

Seared Fillet of Sea Bass
cockles, mussels, sauce mariniere, fennel ceviché

Winter Root Vegetable Tarte Tatin
cauliflower, wild mushrooms á la grecque, candied walnuts

Desserts

White Chocolate and Passion Fruit 'Dome'
passion fruit and kaffir lime sorbet, coconut marshmallow

Vanilla Crème Brulée
rhubarb, ginger bread

Talland Bay Chocolate Plate

Selection of Ice Cream and Sorbet

Cornish Cheese and Biscuit selection

Coffee and Petit Fours