

Valentine's Menu

Glass of either Sheppy's Classic Draught Cider or Sheppy's Cider with Raspberry on arrival

Amuse Bouche

Crumb-coated goats' cheese with a tomato basil sauce (V)

Starters

Pan-seared Brixham scallops with chorizo and rocket (GF)

Homemade chicken liver parfait with chargrilled sourdough toast and Sheppy's Gold Medal chutney

Spiced parsnip and apple soup finished with parsnip truffle crisps (GF,V)

Main Courses

Pan roasted rump of lamb (served Pink) with dauphinoise potatoes tender stem broccoli, pea and mint puree and a rich red wine reduction (GF)

8oz Ribeye steak, with chunky chips, wild mushroom, spinach, green beans and peppercorn sauce (GF)

Pan-seared fillet of hake served with Sheppy's Cider creamy saffron risotto and topped with blanched samphire (GF)

Creamy wild mushroom and baby leek vol-au-vent served with baby carrots and tender-stem broccoli (V).

Desserts

Lemon and raspberry tart with berries and raspberry coulis (V)

White chocolate panna cotta with a wild berry puree (GF, V)

Sheppy's cider poached pears with a mango and cider sorbet (GF, VE)

Steamed syrup sponge pudding with vanilla custard (V)

£60 per person