



## *Valentines menu 2012*

### Starters

Roasted beetroot soup, creme fraiche and homemade bread

Chicken liver and apricot parfait, homemade toasted bread and fig compote

Lyme Regis lobster bisque, croutons and garlic aioli

Exmouth mussels poached in white wine, garlic and parsley with homemade bread

Ticklemore goats cheese, pear and walnut salad

### **Green tea and passion fruit sorbet**

### Main Courses

Chargrilled rump steak, tarragon, buttered leeks and hand cut chips

Mustard and maple syrup coated rack of lamb, garlic choux potatoes, and cavolo nero

Hot smoked pork fillet, cannelloni beans, roasted squash, mustard and pine nut cream

Lyme Regis dover sole poached in cider and home cured bacon, parsley crumbs  
and grilled polenta

Lyme Regis crab cakes, spiced beetroot pickle and fennel salad

Potato gnocchi with butternut squash, pine nuts and black truffle oil

### Homemade Desserts

Chocolate orange tart, hazelnut praline and vanilla bean ice cream

Pains aux raisins, vanilla creme anglaise and poached pear

Lemon crème brûlée with thyme infused shortbread

Three local cheeses, homemade chutney and oatcakes

**Valentines menu served February 10th, 11th and 14th 6.30-9pm**  
**Main course only £15 two courses £20 three courses £25**