

Valentines Day Menu 2018
Thursday 14th February 6.30pm-9pm

Start with a glass of Pink Fizz £6

Rosato Spumante ~ Borgo del col alto

To Start

Jerusalem Artichoke and Wild Mushroom Soup, sesame oil, garlic croutons. (v)

Somerset Rosary Goats Cheese Soufflé, pickled beetroots,

Millside green tomato and walnut chutney. (v)

Sea Salt & Pepper Brixham Squid, Millside sweet chilli dip.

Pan Fried Pigeon Breast Crostini, sharpham spelt, rosemary, game jus.

Smoked Merrifield Farm Duck Breast, blood orange, fennel seeds,
red watercress, duck liver parfait.

Conker Gin & Fever Tree Tonic Sorbet

Main Course

Chargrilled Dorset Ruby Veal Rump Steak,

hand cut chips, braised leeks, artichoke purée, sweede fondant, veal jus.

Slow Roasted Out Door Reared Pork Belly,

apple purée, black pudding, dauphinois potatoes, roasted heritage carrots,

Somerset Pomona sauce.

Confit Merrifield Farm Duck Leg,

purple sprouting broccoli, cranberries, sesame oil, sweet potato chips.

Whole Baked Sea Bass,

Exmouth mussels, white wine, cream, garlic, sauce potatoes.

Smoked Roasted Celeriac Risotto, (v)

Parmesan biscuits, red watercress. *(vegan alternative available please advise when booking)*

Something Sweet

Rich Chocolate Brownie, salted caramel, Baboo honeycomb gelato.

Rhubarb Panna Cotta, date shortbread, rhubarb sorbet.

Trill Farm Apple and Prosecco Iced Parfait, pistachio brittle, apple granita.

Three West Country Cheeses, Fudges biscuits, Millside chutney, celery, apple.

2 courses £26 / 3 courses £30

Some of our many local suppliers:

Organic salad and vegetables from Trill Farm, nr Axminster.

Fresh Fish from 'Antelma' day boat in Lyme Regis and West Country Catch.

Free Range meat from Westend farm and Normans butchers of Bradpole.