

Portabellovalentine's

Three Courses £22.95

Seared Shetland King Scallops...cauliflower mash, walnut and sage butter

Upton Smokery Chicken Breast...crisp apple and chicory salad, stilton dressing

Cornish Goats Cheese Mousse & Pickled Beetroot...soft boiled quails eggs



Roasted Barbary Duck Breast...creamed cabbage, smoked bacon and roast onion potato cake

Parsnip, Celeriac & Rosemary Rosti...cheddar mash, cider and chestnut sauce

Pan-Fried Hake Fillet...sautéed red chard and spinach, mussel and thyme cream



Dark Chocolate Tart...white chocolate cream

Cinnamon Poached Pear...ginger cream