

## VALENTINES DAY MENU

### AMUSE BOUCHE

Crispy Porthilly Oyster, Wasabi & Pickled Ginger or  
Torched Porthilly Oyster, Watermelon & Salami

### STARTERS

#### BUTTERNUT SQUASH & CORNISH GOUDA FONDUE

*Sourdough, Roasted Cornish Mids & Crispy Goats Cheese*

#### TEMPURA CORNISH MONKFISH & NEWLYN LOBSTER

*Pineapple, Chilli, Cucumber & mint*

#### SEABREAM CERVICHE

*Apple, Chervil, Fennel & Poppyseed*

#### CONFIT DUCK & PEAR TARTE TATIN

*Fig, Honey, Walnut & Watercress*

### MAINS

#### CARAMELISED CAULIFLOWER STEAK

*Leek, Spinach, Potato & Truffle*

#### OVEN ROASTED SKATE WING

*Lobster, Jerusalem Artichoke, Caper & Cavelo Nero*

#### FILLET OF CORNISH BEEF

*Short-Rib, Shallot, Pommies Anna & Heritage Carrot*

#### GRILLED LOCAL JOHN DORY

*Saffron, Confit Potato, Chorizo & Purple Sprouting Broccoli*

### DESSERTS

#### "BLACK FOREST"

*Cherry, Kirsch & Dark Chocolate*

#### MILLE FEUILLE

*Raspberry, Prosecco, Rose & Pistachio*

#### SWEET TREAT SHARER \*£3 Supplement

*Chocolate Fondue, Popcorn, Doughnuts & Marshmallows*

**2 COURSES £26 & 3 COURSES £35**