

# THE FEAST OF SAINT VALENTINE

2019

## Off with a Bang!

Love Potion No.9; A cocktail of Champagne & Pink Port with Fresh Lemons & Raspberries. **V G**



## To Start

Baked traditional Camembert de Normandie AOC topped with Honey & Thyme. Served with a homemade Red Onion & Sloe Gin Marmalade and a selection of lightly toasted Artisan Breads. **G\***

Seafood Medley; Garlic King Prawns, Smoked Salmon, Smoked Mackerel Fillets and Panko Breaded Calamari with Sweet Chilli sauce. **G\***

Carpaccio of Fillet Steak with shaved Parmesan and Rocket. **G**



## The Main

Halibut Steak Poached in browned Butter with Celeriac Puree, Crispy Smoked Bacon, a Caper Crumb and wilted Spinach. **G\***

A mix of traditional Gnocchi and Beetroot & Goat's Cheese Gnocchi in a rich Mascarpone and Tomato Sauce with vegetarian Parmesan deep fried spicy Panko coated Cauliflower Florets & Olive Herb Pavé Garlic Bread. **V**

Pan fried Fillet Steak with Rosemary Sautéed New Potatoes, Herb Crusted baked Portabella Mushroom with a Brandy Cream Sauce and Purple Sprouting Broccoli. **G**  
(+£5 supplement)



## Something Sweet

Spiced Apple Pie in Rich Puff Pastry with Double Cream - To Share. **V**

Chocolate & Somerset Cider Brandy Pots with fresh Raspberries & Raspberry Sorbet. **V G**

Tiramisu made with Devon Roast Coffee & Dark Rum soaked Amaretti Biscuits and Mascarpone Cream. **V**



## Finally

Coffee or Tea of your choice. **V G**



**V** Vegetarian, **VV** Vegan, **GF** Gluten Free, **O** Organic, **BD** Biodynamic, **FT** Fair Trade.

We use MSC accredited fish suppliers MSC - Marine Stewardship Council, supporting fishing sustainably.

All items are subject to availability. All prices include VAT. We apply NO service charge.

Our staff run a Tronc (tip share) scheme in which tips are pooled and divided equally with front of house, kitchen & cleaners.

Management transfers all tips paid via card to the Tronc without any deductions or processing fees.

All allergen & intolerance information is available, please ask a member of staff to view our allergen & intolerance information or visit - <http://menus.whatsinmydish.co.uk/wearyploughmaninn>.