

# VALENTINES WEEKEND

13<sup>TH</sup> FEBRUARY 2010

14<sup>TH</sup> FEBRUARY 2010

## STARTERS

- Home made soup with crusty bread £4.50  
Sauté wild mushrooms with confit shallots on toasted brioche & fried egg  
£6.50  
Mixed wild game terrine with Cumberland sauce & wholemeal toast  
£6.00  
A plate of oak smoked salmon with horseradish cream & crusty bread  
£6.50

## MAIN COURSE

- Local wild venison steak with dauphinoise potatoes, sauté wild mushrooms, confit red onion, crispy bacon & red wine sauce £17.00  
8oz Rib-eye chargrilled with garlic mushrooms, homemade fries & peppercorn sauce £16.50  
Homemade beef burger with fries and salad £8.00  
Cornish fish and chips with tartar sauce and garlic pea puree £10.00  
Fried prawns & scallop balls with chilli, lemon grass, Thai dipping sauce & salad £14.00  
(V) Curried butternut squash and basil risotto topped with parmesan  
£11.00

## DESSERTS

£4.95

- Hot chocolate soufflé  
Sticky toffee pudding with butterscotch sauce & clotted cream  
Fruit cake crumble with vanilla ice cream  
Cornish clotted cream ice cream, vanilla, chocolate or strawberry  
Cheese platter, three local cheeses, crackers and chutney £6.50