



The
Dog &
Pheasant



Valentine's Menu

Tuesday 14th February

To start

Truffled wild mushrooms on toasted brioche with a fried quail's egg (GFO)

Smoked Scottish salmon & crab terrine with a pickled cucumber salad (GF)

Locally-cured King Peter ham with olive tapenade on Black Garlic ciabatta

Roast beetroot & avocado nori rolls with wasabi dipping sauce (VE)

Main course

Char-grilled fillet steak, beef dripping chips, Roscoff onion, Oyster mushroom and greens (GF)
(£5 supplement)

Pan-roast breast of Barbary duck with a rosewater & cardamon glaze and a paw paw salsa (GF)

Steamed fillet of Cornish plaice, Tiger prawn mousse, salt-baked leek and a caviar cream (GFO)

Crispy butternut squash arancini with crispy kale and star anise carrots (VE)

Desserts

Sicilian lemon posset with shortbread and meringue crumb

Passionfruit pannacotta with red berries and a waffle biscuit

Dark chocolate ganache with Lotus Biscoff, caramel & cookie dough

Great English cheeses

3 courses for £37.50 per head

*£5 per person supplement for fillet steak

a 10% optional service charge will be added to your final bill