

Harbour Inn Valentines Evening.

Friday 14th February.

To Start.

Asparagus Soup.

Finished with white truffle oil croutons and asparagus flakes.

Seared Lyme Bay Scallops.

Sugar snap and spring onion katsu.

Carpaccio of local venison.

With sea salt and spice rub. Black current, ginger salsa

K.F.Cod

Southern fried cod. Tartar 'slaw'

Main Course

Devonshire fillet steak 'Rossini'.

Fois gras crouton, truffle, mushroom gravy. Hand cut chips

Parma ham wrapped roasted Chicken.

Stuffed with Gruyere cheese and served on a roasted new potato, and vegetable salad with our own Caesar dressing.

Medallion of Cornish monkfish.

Lobster, potato gratin. Harbour Inn Thermidore sauce.

Pan roasted Fillet of local hake.

Root vegetable tagliatelle.

Fowey mussel cream sauce with leeks and Pernod.

Sweets

Cherry meringue, Kirsch syrup.

Dark chocolate roulade, fresh raspberry and raspberry sorbet.

Sticky toffee pudding, toffee sauce and clotted cream.

Selection of West Country cheese and biscuits.

£30 inclusive.