



GASTRO & BAR



VALENTINE'S DAY

2 courses - £50 3 courses - £54

STARTERS

French onion soup with focaccia croutons
and melted Gouda cheese (v,g,gfo)

Traditional prawn cocktail with shredded iceberg lettuce, cucumber ribbons
and toasted sour dough (d,g,gfo)

Satay chicken skewers with satay sauce, pickled carrot
and wild rocket salad (n,gfo)

MAIN COURSES

Rich beef bourguignon with potato gratin, buttered green beans and
savoy cabbage (d,gfo)

V Gastro fish pie, smoked haddock, cod, king prawns and salmon in a white wine,
garlic, cream and dill sauce topped with chive infused mash,
with peppered and buttered tenderstem broccoli (d,gfo)

Chestnut mushroom, spinach and asparagus risotto with grated
parmesan and house salad (v,d)

DESSERTS

Mrs McKenzie's seville orange marmalade bread and butter pudding
with Devon custard (d,g)

Strawberry and vanilla panna cotta with chantilly cream and fresh
strawberry garnish (d,gfo)

Hot chocolate fondant with Cornish salted caramel ice cream (g,d)
(please allow 15 minutes to create the perfect bake)

TO FINISH

Hand dipped chocolate covered strawberries served with your bill



V = vegetarian · G = gluten (GFO = gluten free option available) · N = nuts · D = Dairy
Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu.
Details of the 14 main allergies available on request. Prices include VAT @ 20%