

Amélie

VALENTINES MENU

TO START

Baked camembert, roquito honey, toasted sourdough (*to share*)

Duck and Cornish gin rilette, roasted hazelnuts,
pear and ginger compote, toasted brioche

Lobster and crayfish linguine, roasted peppers, cherry tomatoes,
flamed chilli, tarragon, garlic, cream

Creamy masala mushrooms, sourdough toast, crispy poached egg

TO FOLLOW

Seafood platter: garlic shell on prawns, pan seared scallops,
dressed crab, haddock and prawn fishcakes, cider and bacon cream mussels,
dressed salad, seasoned fries, dips (*to share*)

Cornish fillet steak, truffle and Parmesan chips,
charred tenderstem, buttered peas, pancetta

Sweet potato gnocchi, charred celeriac, baby leeks,
green pesto, smoked almonds

Hake, crab and brandy bisque, fondant potato, samphire

TO FINISH

Chocolate fondant, truffles, chocolate pannacotta,
white chocolate and saffron shortbread (*to share*)

Miss Muffet, Miss Wenna, Cornish blue, chutney, crackers
Apple and pear tatin, clotted cream, cinnamon and vanilla sugar

Vanilla ice cream, balsamic glaze, strawberries

2 COURSES £35 / 3 COURSES £42



