

hayloft
RESTAURANT

Valentines Menu 2017 - Saturday 11th & Tuesday 14th February

£30 for 3 courses each including a Elderflower Fizz on Arrival!

To Start

Roasted Tomato and Pepper Soup (v)(gf)
Rogers Seared Cornish Duck Terrine, Poached Duck Egg, Crisp Bread & Beetroot Dressing
Salt & Pepper Squid Salad, Orange, Rocket & Watercress
Seared Scallops, Pancetta, Samphire & Burnt Apple Purée (gf)
Creamy Garlic Mushroom & Confit Shallot Parcel, Pecorino & Rocket (v)

To Share....

Baked Cornish Camembert, Roasted Dipping Vegetables & Bread (v)
Crispy Squid, Scallops & Prawns, Saffron Aioli, Miso & Tartare Dips

The Main Event

Seared Sirloin of Cornish Beef, Mushroom Gratin, Dried Tomato, Onion Ring, Pea Mash & Chips
Confit Cornish Pork Belly, Celeriac Mash, Spring Greens & Cornish Orchards Cider Sauce (gf)
Grilled Cod, Spinach, Sauté Potatoes, Lemon Shrimp Butter (gf)
Baked Salmon Fillet, New Potatoes, Tender Stem Broccoli & Hollandaise Sauce (gf)
Haloumi, Roasted Aubergine & Tomato, Vegetable Cous-Cous & Gremolata Sauce (v)

To Share....

Cornish Fish Stew served with Traditional Spiced Rouille
Marinated Roasted Cornish Lamb Leg Joint, Vegetable Couscous, Roasted Tomato & Aubergine & Spiced Yoghurt

To Finish

Chocolate & Flapjack Cheesecake, Chocolate Crumb & Clotted Cream Ice Cream (v)
Lemon Posset, Raspberries & Shortbread Biscuit (v)
Pear & Frangipane Tart, Garibaldi Biscuit & Clotted Cream (v)
Classic Crème brûlée (gf) (v)
Selection of Cornish Cheese, Chutney, Grapes & Biscuits

To Share....

Salted Caramel, Chocolate & Cream Eclairs, Chocolate Dipping Sauce (v)
Local Ice Cream Sundae, Marshmallows, Strawberry Sauce & Chocolate Sprinkles (v)