



Valentine's Day 2019

Starters

Roasted beetroot, apple & elderflower soup

freshly baked Maldon salt & thyme focaccia (df) (gf) (v)*

Confit belly pork

traditionally made sauerkraut, smoked pancetta, apple & prosciutto dust (df) (gf)

King prawns & squid

sticky honey hoisin glaze, red peppers, red onion, courgette ribbons, spring onions, sesame seeds, freshly baked roll (df) (gf)*

Sharing trio to dip

baked camembert with garlic & rosemary, mackerel mousse, houmous, selection of breads (gf)*

Mains

Roasted Mediterranean vegetable terrine

spiced tomato sauce, Parmesan & basil crisps (df) (gf) (v)*

Dartmoor 8oz rump steak

onion confit, watercress salad, red wine jus with a choice of chips or mashed potatoes (df) (gf*)*

Lamb rack

blueberry Cumberland glaze, minted pomme purée, peas, wilted spinach & concasse (df) (gf*)*

Parmesan & herb crusted hake

squid ink hollandaise, samphire, roasted smoked cherry tomatoes & turned potatoes

Desserts

Ruby chocolate delicé

raspberry compote, chocolate shards & vanilla ice-cream (v)

Banana cake

banana butterscotch, peanut crumb, cocoa tuille and honeycomb ice cream (v)

Three cheese board

Choice of any three cheeses



£35.00 per person



(gf) gluten free (gf) gluten free on request (df) dairy free (df*) dairy free on request (v) vegetarian*

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