

# Romantic Getaway Menu

## STARTER

Homemade soup with locally baked bread

Lamb kidneys in pomegranate molasses, caramelised onion, pomegranate seeds & burnt pitta

Grilled Cornish sardines in vine leaves, smoked baba ghanoush, tomato, orange and barberries dressing

Charred cauliflower florets, smoked aubergine puree, grilled spring onion, cherry tomato raisins,  
hazelnut dukkah and lemon tahini

## MAIN COURSE

Free range chicken supreme in za'atar rub, Greek skordalia, grilled tender steam broccoli, cherry tomato,  
sherry soaked raisins and toasted almonds vinaigrette salsa

8 oz rump steak with garlic butter, harissa potato wedges, confit cherry tomatoes,  
grilled red pepper & dressed baby leaves

Crispy skin fried hake, wilted spinach, potato, olive oil and saffron emulsion, tomato  
& pine nuts and raisins dressing

Butternut squash kibbeh, crushed white beans and walnuts, char grilled spring onion,  
pickled red cabbage & coriander and walnuts pesto

## DESSERT

Belguim dark chocolate, olive oil and rosemary truffle, roasted sesame seeds and sea salt shards  
with a spiced rum cream

Pistachio and rose water syrup sponge, Greek yoghurt and cardamom cream  
served with red grapes in red wine

Selection of Devon ice creams