

THE
Cornish
BARN



Valentine's Day

Starters

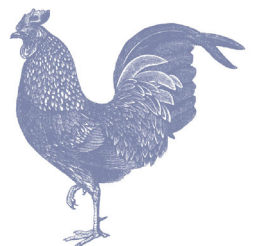
- Deep fried oysters, saffron aioli, apple 9
Duck liver parfait, apricot purée, pistachios, toast 8.5
Roast squash, sage pesto, blue cheese, honey dressing 8
Antipasti to share 15

Mains

- Seafood stew 16
Mushroom, caramelised onion & brie wellington, rainbow chard, peppercorn sauce 15
Leek & pistachio stuffed chicken ballotine, herby crushed potatoes, pesto 16
Côte de boeuf to share, pomme Anna, garlic mushroom red wine sauce, rainbow chard 60

Desserts

- Raspberry & champagne posset, shortbread 7
Warm chocolate orange lava cake 7
Salted caramel profiteroles to share 14



*All of our ingredients are sourced locally from the best Cornish suppliers.
Our dishes are prepared daily by our head chef Gareth Spencer and his team*