



VALENTINE'S DAY

7 COURSES £95 *or* 7 COURSES & WINE PAIRING £155

A Glass of Laurent-Perrier Cuvée Rosé £24

Poached Porthilly Oyster
Cauliflower, Caviar, Seaweed

*

Devon Crab
Grapefruit, Wild Herbs

*

Caramelised Veal Sweetbread
Carrot, Mushroom, Potato Crisp

- or -

Lightly Spiced Native Lobster
Red Pepper, Coconut

*

Cornish Turbot
Celeriac, Hazelnut, Champagne

*

Slow Roasted 45 Day Aged Fillet of Beef
Truffled Potato, Bordelaise Onion

- or -

Roasted Guinea Fowl
Sweetheart Cabbage, Vin Jaune Wine

*

Exotic Fruit Consomme
Passion Fruit and Elder flower Emulsion

*

To share

Jasmine Tea Mousse and Mango Compote
Ruby Grapefruit Confit

This menu is subject to change.

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.



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VEGETARIAN MENU

Cheese Custard Tartelette
Mushrooms, Fermented Kohlrabi

*

Salad of Winter Root Vegetables
Egg Yolk, Yogurt, Hazelnut, Truffle

*

Roasted Heritage Cauliflower
Wild Sea Herbs, Curry, Dukkah

*

Celeriac Risotto
Smoked Celeriac, Grape, Walnut, Celery

*

Tea Glazed Aubergine
Baba Ganoush, Miso, Broccoli, Onion

*

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