



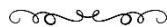
Valentine's Dinner

AMUSE BOUCHE

PORTHILLY OYSTERS, rhubarb, buttermilk, basil

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JERUSALEM ARTICHOKE VELOUTÉ, truffle & mushroom arancini (v)



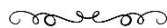
STARTERS

GUINEA FOWL & GOOSE LIVER PRESSE, pickled vegetables, pear & ginger chutney, pain d'épice

SMOKED LYDFORD ESTATE VENISON TARTARE, pickles, nasturtium, bone marrow mayo

BAKED HAND DIVED SOUTH COAST SCALLOP, Morteaux sausage, celeriac, apple, vermouth

MUSHROOM TART, Dijon & parmesan pastry, Madeira mushroom parfait, fig, hazelnut (v)



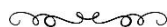
MAIN COURSES

WEST COUNTRY FILLET OF BEEF, truffle pomme purée, glazed heritage carrots, borderlaise jus

RED MULLET, lobster raviolo, shellfish bisque, sea herbs, bottarga

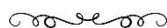
SLADESDOWN FARM DUKKHA SPICED DUCK BREAST, confit leg bon bon, brassicas, beetroot, blood orange

BURATTA PESTO CAPPELLETTI, confit heirloom tomatoes, toasted pine nuts, basil beurre blanc (v)



PRE-DESSERT

RHUBARB & PASSION FRUIT CHOUX AU CRAQUELIN, tonka & white chocolate whip



DESSERTS

BROWN SUGAR & CHOCOLATE TART, coffee gelato, maraschino cherries

BLUE BERRY & BERGAMOT CHEESECAKE Cornish fairing, yoghurt & mace sorbet

HAZELNUT PRALINE SOUFFLE vanilla ice cream, Bourbon chocolate sauce

CHEESE PLATE, apple & brandy chutney, membrillo, apple, grapes

(Godminster cheddar, Driftwood goats' cheese, Cornish brie, Barkham Blue

Dinner is £80.00 for three courses

There is a discretionary 12.5% service charge added to your bill

Please let us know if you wish for this to be removed

Before ordering, please speak to our staff if you have a food allergy or intolerance