Valentine's

MENU

Five course menu £50 per person

PRE STARTER

Tempura oysters, chilli, lime & pickled ginger (£2.50 each)

STARTERS

Celeriac and smoked almond soup

Black pudding scotch egg, pickled vegetables, burnt apple puree, crisp Parma ham

Gin cured mackerel, apple & fennel salad, wasabi creme fraiche

Asian spiced tempura cauliflower, kohlrabi remoulade, gochujang aioli

MAINS

8oz rump steak, confit plum tomato, garlic flat mushroom, salad & chips

Pork belly, truffle & Parmesan creamed potato, tenderstem broccoli, miso & sesame jus

Tuna supreme, chilli, ginger & coriander cous cous, olive, tomato & anchovy dressing

Smoked butternut & chipotle roasted sweet potato risotto, truffled feta,
sage & pumpkin seed dressing

DESSERTS

Spiced banana cheesecake, peanut crumb, caramel chantilly

Dark chocolate cremeux, honeycomb, armadillo ice cream

Chocolate brownie, orange gel, vanilla ice cream

Cherry sorbet

Cornish cheeseboard, crackers, quince, grapes, chutney (sharing cheeseboard available)

PETIT FOURS & COFFEE

Selection of petit fours, served with coffee

If you have an allergy to certain foods please inform a member of the team before ordering. A discretionary service charge of 10% will be added to your bill, the choice being yours to authorise. All prices in pounds are inclusive of VAT.