VALENTINE'S DAY MENU

Arrival Drink

Choice of:
Glass of Chapel Down
Strawberry Fields
Spiced Negroni

Savouries

Gruyere & Leek Tartlet, Radicchio, Beetroot Caviar
Lobster Blini, Avocado, Radish
Smoked Chicken Croquette, Aioli

Starters

Mushroom Parfait, Goats' Cheese Bonbon, Shallots, Toasted Sourdough

Salmon Crudo, Avocado, Edamame Beans, Blood Orange, Soy & Chilli

Baked Scallop & Brixham Crab Thermidor, Parsley & Gruyère Crumb, Lemon Balm

Crispy Duck Salad, Red Cabbage Slaw, Daikon, Chilli, Hoisin Dressing

Mains

Twice-Baked Cheddar Soufflé, Charred Leeks, Spinach, Saffron Potatoes

Pan-Fried Lemon Sole (on the bone) Meunière Style, Lemon, Capers, Parsley, Green Beans

Roasted Lamb Rump, Salsify, Wild Mushrooms, Celeriac Purée, Roasted Shallot, Madeira Sauce

Fillet of Beef Wellington, Mousseline Potatoes, Green Beans, Red Wine Jus

Desserts

Hot Chocolate Fondant, Honeycomb Ice Cream, Raspberry Gel

Paris-Brest, Hazelnut & Almond Cream, Chocolate Ganache, Toasted Almonds

Amarena Cherry Tart, White Chocolate Ice Cream, Cherry Sauce

Crème Brûlée, Berry Compote, Sablé Biscuits

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White Chocolate Fudge

£85 per person ~ 5pm – 9.30pm

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.