



VALENTINES MENU

CORNISH LOBSTER RAVIOLI

Lobster bisque, warm crab salad, charred corn & trout roe

WILD MUSHROOM RAVIOLI

Parmesan foam, crushed butternut squash, charred corn & radish

CELERIAC & APPLE VELOUTE

Truffle Ricotta beignet

ROAST WILD SEABASS FILLET

Crushed new potatoes, fine beans, beurre blanc & herb oil

ROBATA CHARGRILLED ANGUS RIB-EYE (to share)

Dauphinoise potatoes, fine beans, Madeira Jus
(£10pp Supplement)

GOATS BUTTER BAKED JERUSALEM ARTICHOKE RISSOTTO

Perigord truffle, Romanesco, chives, parmesan

TIPSY CHEERY HEART

Chocolate sable, kirsch cherry mouse, vanilla & chocolate ganache

RED VELVET GATEAUX

Sponge cake, mascarpone cream, Gianduja ice cream (n)

£90.00 per person