

Valentines Dinner

Blood Orange Fizz £9.95

Passion Fruit Martini £14.00

Rhubarb Sours £12.00

Snacks to start

Porthilly Oyster, Shallot, Apple and Iced Fennel £ 3.50 each

Cauliflower Cheese Croquette, Black Truffle £4.00

Aged Beef Tartare, Mustard Fruit and Crispy Shallot £5.00

Salad of Spiky Artichokes, Sprouting Broccoli, Winter Leaves and Red Wine Dressing

Salcombe Bay Crab, Hand Rolled Linguine, Spring Onions and Lemon

Thinly Sliced Rump of Veal, Truffle Cream, Aged Parmesan and Jerusalem Artichoke

Grilled Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Leek

Crispy Egg, Glazed Pumpkin, Yellow Chanterelles, Shallots and Smoked Bacon

Hazelnut Spatzle, Wild Mushrooms, Winter Greens, Jerusalem Artichokes and Black Truffle

Steamed Fillets of Lemon Sole, Monks Beard and Potted Shrimp Dressing

Roast Rib of Dexter Beef, Crispy Potatoes, Calcots and Smoked Bone Marrow Butter

Fillet of Cornish Cod, Roast Jerusalem Artichokes, Yellow Chanterelles and Winter Truffle

Warm Salad of Quail, Spiced Cashews, Winter Leaves, Dates, Bacon and Duck Liver

Chocolate Panna Cotta, Orange and Almond Ice Cream

Thinly Sliced Blood Orange, Passion Fruit and Orange Sorbet

Warm Apple Tart Fine, Rhubarb and Stem Ginger Ripple Ice Cream

Crème Caramel

Truffled Tunworth, Gem Salad, Creamed Honey and Walnut Toast

(£9 as an extra course)

Dinner 3 courses £60.00

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.