



Valentine's Gourmet Dinner Menu

£90

With optional wine flight - £38 (supplement)

Prosecco rosé & Chef's canapés on arrival

Artisan brioche sharing bread

Whipped miso butter and whipped honey butter with balsamic vinegar

Choice of our bottled spring-well still or sparkling water

Oysters

Six oysters from the Cornish coast, lemon, shallot vinaigrette

Chardonnay Viognier, France (125ml)

Pork Cheek

smoked potato, cider

Danger Bay Sauvignon Blanc, South Africa (125ml)

Monkfish

ancho chilli, cucumber, satay

Sand Tropéz Rosé, France (125ml)

Venison

loin, roscoff, red cabbage, juniper

Laurent Miquel Syrah-Grenache, France (125ml)

Sorbet

crème fraiche, blackberry, tonka

Cherry and chocolate mousse

chocolate mousse for sharing, cherry sorbet, lemon

Deen Vat 5 Botrytis Semillon, De Bortoli, Australia (50ml)

Coffee, teas and macarons

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.

Please note a discretionary service charge of 10% is applied to your bill.