



VALENTINE'S MENU

3 courses & a glass of bubbly £45 per person

STARTERS

Poached duck egg,
Jerusalem artichoke
& truffle

Pan fried Brixham bay
scallops, crackling,
apple & red wine

Lamb belly, mint jelly
& celeriac remoulade

MAINS

Poached cod loin, wild
mushrooms, salsify & dashi

Grilled onglet, beef shin
& roast onion

Pan fried gnocchi,
wild garlic pesto &
pickled mushrooms



DESSERTS

Chocolate fondant,
passion fruit curd,
marshmallow & sorbet

Yuzu tart, Italian
meringue & strawberries

White chocolate mousse,
raspberry & pistachio

Tea or coffee and petit fours

→ Gluten free and vegan options available on request
A discretionary 12.5% service charge will be added to your bill