

Valentine's Day/



Oysters & Oscietra Caviar

champagne apple, ginger mignonette & champagne lemon foam
served on a bed of south sea pearls & bamboo salt

Truffle Soup

beetroot & goat cheese bouche, thyme emulsion

Yellowfin Tuna Foie Gras

pan-seared foie gras, tuna loin, lime gastrique, madeira jus

Lobster & Champagne Sabayón

scottish lobster, vegetable sofrito, served in truffle salsa

lemon verbena & champagne sorbet

Beef Fillet & Wild Mushrooms

jerusalem artichoke, potato fondant, port wine jus

Somerset Brie Cheese

honeycomb & black pepper

Bavarian Chocolate (sharing)

ivory chocolate, bavarian cream, isomalt sugar, edible flowers
& wild berries with a raspberry surprise

6 courses for £70 pp

includes a glass of prosecco or house wine, complimentary tea & coffee