



ST VALENTINE'S MENU

Glass of Champagne Gallimard Cuvée de Réserve Brut Blanc de Noir NV on arrival

SNACKS

Bread **OR** G/F bread, salted butter, mackerel pate **OR** marinated olives

Add

Exmoor Caviar, blinis, cucumber, crème fraîche
10g: £34.00 / 20g: £60.00

STARTERS

4 x raw rock oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha **OR** lemon & black pepper G/F

Smoked rainbow trout, peanuts, pomelo pearls, coriander & pink peppercorn labneh G/F

Venison spring rolls, pack choi, pumpkin, shiitake mushrooms, cranberry & ginger dip

Parsnips eclairs, red currant gel, chestnut & sage crisps V

MAINS

Whole lemon sole "à la meuniere" G/F

Bisque, crab & lobster dumplings, spring onion, Sichuan pepper sauce, crispy ginger, coriander

7oz Beef fillet, chimichurri & peppercorn sauce G/F

Crespelle gratin, smoked celeriac, ricotta bechamel, wild mushroom & winter truffle pesto, samphire V

(all mains are served with fries, garden peas and tomato & onion salad)

DESSERT

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream V

Almond madeleine, lemon curd, Italian meringue, raspberry, thyme V

Dark chocolate marquise, pistachio, kumquats compote V G/F

Rosary ash goat cheese, honey, nuts, pane carasau **OR** G/F bread V

£85.00 per person

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté **OR** a selection of olives

