



VALENTINE'S DAY

Choose a course each or celebrate **Valentine's Day** by opting to have the menu feasting style (shared starters, choice of two mains and shared desserts)

£40 per person plus discretionary service charge of 12.5%

RAW BAR

Rock Oysters (+ £3 ea)

Exmoor Caviar 20g, cultured cream, cured egg yolk & hash browns (+ £38)

Seafood Platter (+ £38)

Oysters, langoustines, scallop crudo, fish tartare, smoked mackerel rillettes, cock crab & Cornish mussels

STARTERS

Dived scallop, dill butter, sea herbs & trout roe

or

Venison carpaccio, pink peppercorn & raspberry vinaigrette

or

Wild mushrooms, egg yolk, Jerusalem artichoke & celery

MAINS

Ricotta & rainbow chard tortellini with winter truffle

or

Day boat fish, tema artichoke & beurre blanc

or

Prime rib steak for 2 with Sarawak peppercorn sauce
(+ half grilled native lobster £18)

Served with sides for the table

DESSERT

Dark chocolate fondant & crème fraîche sorbet

or

Blood orange & rhubarb posset

Mini macarons

Do note our menus are seasonal and subject to change.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.