

## VALENTINES DAY MENU

Welcome glass of Laurent Perrier Rose Champagne

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Aged Comté, goat's curd, pumpkin & black garlic gougère

Angler stout bread, caramelised yeast & malt butter

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Crispy Iberian pig' head, BBQ apple & cranberry, smoked bacon & tarragon

Prawn and squid ink cracker, smoked cod's roe & Espelette pepper

Pumpkin hummus tart

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### **Hand-picked Devon Crab**

Wasabi, Hass avocado, finger lime

### **Lobster Ravioli**

Blood Orange, Chicory, basil

### **Roast Newlyn Cod**

Line caught squid, caramelised parsley root, Alsace bacon

### **Roast Slades Down Duck**

Crapaudine beetroot, Cambodian pepper, red leaves

### **Iranian Pistachio**

Blood orange, Greek yoghurt, olive oil

### **Rhubarb & Champagne**

White chocolate, Rose, Madagascan vanilla

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Dark Chocolate orange bon bon

Vanilla & cream cheese sable

Banana & passionfruit

155.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.  
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

\*Please be aware that Game dishes may contain shot