



Valentines Menu 2024 - £45pp

For the table

Angel bakery sourdough with smoked butter

Wood roast padron peppers

Oysters 3.00 each/12.00 half dozen

(Wood roasted or raw)

with rose harissa & lemon

Starters

Devon scallops wood roasted in the shell with sweet herbs & garlic
butter

Carpaccio of Rubia Gallega Beef fillet with Cantabrian anchovies, bitter
leaves, capers & pickled shallots

A winter salad of ember roast beetroot, La Latteria burrata, blood orange
raddichio, salted almonds & tarragon

Main courses

A Sardinian style stew of monkfish, wild red prawns, mussels, fregola
& fennel

Wood roast Devonshire duck with Anna potato, slow cooked rainbow
chard & Pedro Ximenez sauce

Turkish eriste pasta with morel mushroom, seasoned yoghurt, slow
cooked leeks & Aleppo chilli butter

For two to share

£15 supplement per person

Charcoal grilled rib of Pelham Farm pure breed Aberdeen Angus,
Anna potatoes, wood roasted winter vegetables & horseradish

Whole wood roast Cornish flat fish with champagne butter sauce,
clams & spinach

Desserts

Wood roast pavlova with winter rhubarb, custard & pistachios

Chocolate & salted caramel tart with cultured cream

A selection of seasonal, house churned ice creams and sorbets for two
to share

To finish

Chocolate, champagne & pistachio truffles

Or

Salted almond turrón

*Our dishes contain allergens -for more information please speak to a member of staff A discretionary, 12% service charge
is added to your bill*