

Valentines Menu 2024 - £45pp

APERITIF

NV Rosé Réserve, Charles Heidsieck, Champagne, France

14.24 / 85.00

Coral-like in appearance, with subtle orange reflection reminiscent of antique roses. Delicate aromas of wild strawberries and almond pastries gradually become more intense alongside rich, warm notes of gingerbread and cinnamon. 12%

Rose Martini

11.00

Circumstance Vodka & Aperitivo co. Sofia Vermouth

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*