

# Valentines Menu - £45pp

## APERITIF

For the table

### **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

Angel bakery sourdough with smoked butter

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Wood roast padron peppers

Supplement Oysters £3 each/£ 12 dozen (Wood roasted or raw)with rose harissa & lemon

## Starters

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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*