



VALENTINES MENU 2024

GLASS OF SAFFRON GRANGE 2019 CLASSIC CUVÉE ON ARRIVAL

HOUSE MADE FOCACCIA

confit garlic butter, rosemary salt

SMOKED SQUASH RAVIOLI

Goats cheese, crispy sage

CORNISH COD

Pickled clams, Albariño beurre blanc, sea herbs

AGED HEREFORD BEEF DELMONICO

Beef shin croquette, truffled mash, grilled purple sprouting

CARAMELISED WHITE CHOCOLATE DELICE

Rhubarb, blood orange

COFFEE or TEA

PETIT FOURS

Vanilla & raspberry marshmallow
Dark chocolate pave, dentelle tuille
Passionfruit macaroon

£75 per person