

VALENTINE'S DAY

£160 per person

Glass of Billecart-Salmon Champagne

HERITAGE BEETROOT Smoked almond, citrus, seaweed

OR

BUTTERNUT VELOUTÉ Toasted pumpkin seeds, sea purslane

HAY SMOKED SUSSEX PARTRIDGE Roast apple purée, hazelnuts, celeriac

OR

ORKNEY SCALLOP Exmoor caviar, fennel, wood sorrel

STEAMED CORNISH TURBOT Leeks, saffron, lobster jus

OR

SLOW COOKED RIB EYE OF IRISH BEEF Parsnip, fondant potato, truffle jus

> VACHERIN OF MANGO Lime, coconut

> > OR

CORNISH CHOCOLATE MOUSSE Raspberries, honeycomb

Tea. Coffee & Petits Fours

Please let us know if you have any allergies or dietary requirements. Every dish is entirely gluten and dairy- free.