



## *Valentines 2025*

*£60.00 per person*

**Furleigh Estate sparkling rosé NV Bridport, England £12.50** 125ml glass

**The Tytherleigh 'Spritz' Pentire coastal spritz, Leitz riesling, soda (alcohol free) £9.50**

### **Amuse bouche**

#### **Starter**

Lamb shoulder pappardelle  
basil pesto, parmesan, black garlic, lamb jus

Crab tartlet  
cucumber, yuzu gel, nori cracker, wasabi mayonnaise

Braised confit leek  
'Hen of the Woods' mushroom, cashew, fregula, leek velouté

#### **Main**

Roasted venison loin  
swede, blackcurrant, venison pomme Anna, red wine jus

8oz sirloin steak of Westcountry beef  
chargrilled tenderstem broccoli, roscoff onion & chimichurri,  
triple cooked chips, peppercorn sauce

Poached sole Veronique  
grapes, foraged sea herbs, seaweed potato, vermouth cream sauce

Ricotta & spinach gnudi  
pine nuts, Swiss chard, parmesan, green salsa

#### **Pudding**

Chocolate fondant  
torched Italian meringue, biscuit ice cream

Custard tart  
rhubarb compote, ginger gel, rhubarb sorbet

Cheese board  
selection of English cheeses, homemade chutney, fruit toast & crackers

**All tips go to the staff in their entirety.**

**All tables will include a discretionary 12.5% service charge.**

**ALLERGENS - some of our food & beverages may contain allergens.**