

VALENTINES DINNER MENU

Four course dinner accompanied by cool classics and
contemporary jazz from Nick Langston
£45 per person

Carpaccio of Devon Ruby red beef, rocket salad, deep fried parmesan cream,
wild rocket, Dijon dressing

Jerusalem artichoke tart, soft poached quail egg, sauce mousseline

Native oysters, natural and tempura, crisp apple salad, black pepper and honey dressing

Ham hock terrine, pease pudding, granary flower pot loaf, micro leaves, walnut oil



Black bean soup, spiced tomato salsa



Seared West Country venison, hot pot potato, savoy cabbage parcel, game jus

Grilled halibut, spiced sea salt, massala spiced lentils, crisp shallot bhaji, cucumber noodles,
yoghurt and mint dressing

Stream Farm chicken – poached breast, roast thigh and sticky glazed wing, butternut terrine
and purée, chicken jus

Carrot and pine nut pastilla, labneh cheese and sumac, chick pea salsa, flatbread



Yorkshire Rhubarb trio - jelly, soufflé, sorbet,

Valrhona Chocolate tart, peanut mousse, salt caramel

Second Floor Amalfi lemon meringue, limoncello sorbet

Stichelton cheese, Pedro Ximenez jelly, honey baked rye, candied walnuts

A discretionary 10% service charge will be added to all bills