

VALENTINE'S
Dinner

STARTER

CORNISH CRAB TARTLET
lobster butter, sorrel

MAIN COURSE

WEST COUNTRY PORK DUO (NGCI) (DF)
roasted fillet, braised cheek croquette, pear
confit, charred shallot, Calvados jus

DESSERT

DARK CHOCOLATE HEART CHEESECAKE
black cherry, hazelnut cream sponge, tuile

CHEESE

WHIPPED RAGSTONE GOAT'S CHEESE (NGCI)
rye bread, chutney

£45 per person

Add a glass of Laurent-Perrier Champagne
£9 per glass

Add crispy Porthilly oyster & seaweed emulsion
£3.50 each

