

Valentine's Menu

Available Saturday 10th to 17th February 2024 6.30-8.3op.m. $\pounds 75$

A Glass of Rose Bubbly

Amuse Bouche

Brixham Oysters

hibiscus grantia, cucumber, creme fraiche

Dorset Lamb Scrumpet

onion, sweet and sour carrot, mint

Nduja baked Cornish Scallops

tomato, parmesan, caper

Bergamot and Olive Sorbet

Creedy Carver Duck Breast

root pave, black garlic, carrot confit, beer onions, duck jus

Cafe Gourmand

espresso with a selection of mini deserts

Some of our foods contain allergens.

Please speak to a member of staff for more information

We request that the whole table choose from tasting or al a carte menus