



Valentine

TASTING MENU £60

+ WINE PAIRING £45

OPTIONAL - Caviar & Champagne (£48 sup.)

10g Cornish Salted Baerii caviar on homemade blinis & sour cream + a glass of Champagne blanc de Balnc

1st course

Confit smoked egg yolk, Jerusalem artichoke foam, buckwheat, Celtic dressing

2nd course

Vegetable pithivier, jus

3rd course

Stuffed red mullet*, roasted leek, crosnes, smoked milk foam

OPTIONAL - Cheese (£9.5 sup.)

Truffle Caciotta** with seeds crackers and quince jelly

4th course

Coffee, hazelnut and oat entremet

5th courses

Citrus pavlova