



Valentines menu

***Lightly curried cauliflower velouté
crispy oyster***

***Home cured Loch Duart gravadlax
mustard, dill, crème fraiche, avruga cavia***

***King scallop
red mullet, celeriac puree, truffle jus***

***Wild seabass
Swiss chard, sauce Setoise***

***Dark chocolate marquise
citrus fruits***

Coffee, infusions, petit fours

£55 per person