



St Valentine Day Menu

AMUSE BOUCHE

Fresh Native Cornish Oyster bloody Marie

STARTER

Silent Pool gin cured salmon
Samphire, pickled shallots & rye

Pressed Ham hock terrine
Piccalilli & toasted sour dough

MAIN

Herefordshire fillet of beef
Beef fat carrot, crispy potato, shallot & black cabbage

Pan fried cod
Haricot Blanc, smoked mussels and cider

DESSERT

Chocolate delice, raspberry

XO Cafe Affagato, biscotti