



VALENTINES DAY MENU 55

FRIED CHICKEN / CAVIAR FOR TWO

35 supplement pp

Gara rock buttermilk chicken / Exmoor caviar 10g
Keta caviar 10g / Isigny St Mere crème fraiche / spring onion

TO BEGIN

Cream of celeriac soup / Godminster cheddar scone
whipped butter / Cornish sea salt / winter pesto

TO FOLLOW

Spiced Creedy carver duck to share / Gara hilltop honey
plum / beetroot / creamed potato / Arbequina olive oil

TO FINISH

Tart citron / raspberries / Devonshire cream

Executive head chef: Paul Hegley

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.