

# VALENTINE'S DAY

65pp

## COCKTAIL

### La Vie en Rose

*Home House Gin, rose, raspberry,  
Moët & Chandon Champagne*

## CANAPÉS

Oysters hot & cold, baked Rockafella  
*Granny Smith apple & dill*

## TO START

Wild mushroom parfait <sup>v</sup>  
*pickled shallot, sourdough*

Brixham crab salad  
*fennel, blood orange, chilli*

Steak tartare  
*truffle mayonnaise, bone marrow toast*

## TO FOLLOW

January King cabbage <sup>v</sup>  
*cauliflower curry, cashew nut*

Wild seabass  
*Torbay prawns, clams, sea herbs,  
Champagne beurre blanc*

Herdwick lamb  
*calcot onions, wild garlic, artichoke*

## TO FINISH

Vanilla cheesecake  
*mango, passionfruit*

Chocolate fondant  
*salt caramel ice cream*

Baked St. Marcellin  
*blood orange*

*All prices inclusive of VAT.  
A 15% discretionary service charge will be added to your bill.  
For any allergy or intolerance information please ask a member of staff.*



*Home House*