



Valentines Day

Snack

Ocean trout roe, smoked crème fraiche cracker's

Starters

½ dozen Royal Bay of Grouville Jersey oysters, cucumber & rice vinegar
Prawns, avocado, little gem, spicy sauce Marie Rose, chives
Radish, apple, pickled shaved carrot, Jerusalem artichoke aioli
Foie gras & smoked duck terrine, sauternes jelly, toasted brioche
Castelfranco, roasted golden beetroot, blood orange, hazelnut

Main courses

Lobster & crab tortellini, shellfish bisque
35 day aged Highland Shorthorn Porterhouse (for 2)
Braised Dingley Dell pork shoulder, cauliflower, grain mustard, sauce charcuterie
Salt baked celeriac, salted apple, turnip tops, green sauce (vg)
Pan fried Cornish cod. mussel velouté, oyster leaf & samphire

Desserts

*Shortbread millionaires tart, white chocolate kinder cremeux
Blackberry and apple crumble souffle, macadamia nut, clotted cream
Pepper crusted pineapple upside down cake, coconut sorbet, passion fruit gel
"The Bluebird" chocolate & hazelnut praline mousse, raspberry sorbet*

£75.00 per person

Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT