

Valeries

£59 pp with cocktail on arrival

Starters for the table to share;

House sourdough, farmhouse butter

Smoked Porthilly oyster, pickled cucumber (df)

Roast Delica pumpkin, whipped goat's curd, pumpkin seed praline (v)

Salad of shaved Coolea cheese, radicchio, walnuts (v)

Choice of main course;

Aylsebury duck breast, caramelised Jerusalem artichoke

Or

Roast cod, confit celeriac, mussel & seaweed salsa

Or

Confit parsnip, wild mushrooms, toasted hazelnut, egg yolk (v)

Served with;

Crisp potato gratin (v) and grilled greens (vg) for the table

Dessert to share;

Rhubarb doughnut, poached rhubarb, coconut ice cream, coconut & almond granola (vg)

Valeries

£59 pp with cocktail on arrival

Plant based menu;

Starters for the table to share;

House sourdough, farmhouse butter

Charred cucumber, seaweed & mustard

Roast Delica pumpkin, whipped goat's tofu, pumpkin seed praline

Salad of Italian radicchio, radish, caper & walnuts

Main course;

Confit parsnip, wild mushrooms, hazelnut ketchup

Served with;

Crushed pink fir potatoes and grilled greens for the table

Dessert to share;

Rhubarb doughnut, poached rhubarb, coconut ice cream, coconut & almond granola