



THE
YACHT
Valentine's

SET MENU
£35 PER PERSON | THREE COURSES

STARTERS

OYSTERS - SHARING OPTION

One dozen Class A Jersey oyster mignonette and Exmoor caviar, served on crushed ice. (+£6pp supplement)

GOAT'S CHEESE

Whipped Devon goat's cheese, shiitake mushrooms and passion fruit.

DEVON PORK

Cider-glazed Devon pork cheek with an apple and blackberry salad.

MAINS

CÔTE DE BOEUF - SHARING OPTION

Aberdeen Angus Côte de Boeuf with lobster mac and cheese, triple-cooked chips and beef fat béarnaise. (+£18pp supplement)

ATLANTIC HALIBUT

Red wine poached fillet of halibut, on a parsley risotto and Champagne braised onions.

DEVON BEETROOT

Beetroot and radish Tarte Tatin, with roasted beetroots and local heritage carrots.

DESSERTS

CHOCOLATE SOUFFLÉ - SHARING OPTION

Chocolate soufflé, chocolate ice cream and chocolate-dipped strawberries.

RASPBERRY PISTACHIO ROSE

Raspberry and pistachio rose, raspberry compote and cherry sorbet.

BLACK FOREST GÂTEAU

Chocolate sponge, cherry kirsch compote and chocolate mousse, served with cherry sorbet.

Disclaimer:

This is a pre-order set menu. All dishes are prepared in advance of service.

Descriptions may not list all ingredients.

Please inform a member of staff of any allergies before ordering.

We cannot guarantee dishes are nut-free. Fish may contain bones.

All weights are approximate before cooking.

