

PLUM + SPILT MILK

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VALENTINES DAY MENU**

Complimentary glass of Billecart-Salmon Champagne

FIRST COURSES

Cornish Native Oysters (6), shallot vinegar,
cucumber Manzanilla, soda bread

Hand dived Brixham scallop in shell, fennel, chorizo & samphire
(£9 supplement per person)

MAIN COURSE

21-day dry aged Yorkshire Chateaubriand, peppercorn sauce,
roasted shallots, beef dripping chips,
truffled cauliflower cheese, buttered seasonal greens

PUDDING

Vahrona chocolate fondue, brown butter madeleines
Lemon, rhubarb & pistachio posset, shortbread

Stichelton, fig chutney, stoneground wheat crackers
(£6.50 supplement per person)

£70 per person

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details. A discretionary service charge of 12.5% will be added to your bill.