Valentines Dinner at The Cottage

SNACK

Oyster, smoked cods roe, dill

BREAD

Treacle bread, Ampersand butter

BEETROOT

Beetroot, whipped St Thom goat's cheese, toasted sourdough

CRAB

Cornish crab, avocado, coriander, chilli, chilled broth

DUCK

Salt aged Duck, charred purple sprouting broccoli, Jerusalem artichoke

PRE-DESSERT

Buttermilk, pineapple, lime

RHUBARB

Forced Rhubarb, ginger, custard

PETIT FOURS

70% chocolate, blood orange