

## Chakra Dinner

Wednesday 20<sup>th</sup> February

£50

### *Starters*

Truffled goat's cheese mousse, gingerbread, beetroot and radish textures, toasted hazelnuts, raspberry and hazelnut dressing

*Or*

Line caught Cornish mackerel, Devon Crab, Avocado cream, pink grapefruit and cucumber

### *Mains*

Loch Duarte Salmon, Cauliflower puree, Orange braised chicory, golden raisins, capers, sugared pine nuts and curry infused first press rapeseed oil

*Or*

Grilled Aubergine, aubergine caviar, smoked tomato essence, feta and basil

### *Desserts*

Mango and Valrhona white chocolate parfait, lime sponge

*Or*

Pineapple cob, Ponzu marinated fennel, coconut sorbet