

TASTING MENU

Aged Comté, Goat's curd, pea & black garlic gougère

Crispy Iberian pig's head, BBQ Bramley Apple relish, smoked bacon & tarragon

Montgomery Cheddar & caramelised onion tart

Angler stout bread, caramelised yeast & malt butter

Tuna Tartare

Avocado, wasabi, shiso

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Hand Picked Devon Crab

Salt cod mousse, cucumber relish, dill

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Roast Orkney Scallop

Green tomato vierge, courgette, basil

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Steamed Wild Turbot

Japanese mushrooms, ink noodles, katsuobushi Dashi

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Squab Pigeon

Salt baked beetroot, persillade of Scottish girolles

Blackberry

Mint, yogurt foam

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Provençal Figs

Honey parfait, fig leaf ice cream

Or

Dark Chocolate Ganache

Malt ice cream, honeycomb, meringue

Chocolate, Salt & Olive Oil
Hazelnut Financier
Double Passionfruit Caramel

155.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

*Please be aware that Game dishes may contain shot