

EIGHT COURSE TASTING

Aged Comté gougère, Tunworth custard, pickled walnut

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

*

Hand Picked Devon Crab

Consommé jelly, green apple, Oscietra Caviar

*

Roast Orkney Scallop

Crushed squash, caramelised onion, cep

*

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce

*

Squab Pigeon

Salt baked beetroot, persillade of chanterelles

Blackberry

Cassis sorbet, mint, yogurt foam

*

Provencal 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 food allergies or intolerances, please advise your server 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. Our vegan dishes are made to vegan recipes but may not be suitable for
guests with milk or egg allergies*

FIVE COURSE TASTING

Aged Comté gougère, Tunworth custard, pickled walnut

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

*

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque
(30.00 supplement)

*

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce

Blackberry

Cassis sorbet, mint, yogurt foam

*

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

85.00

*Should you have any food allergies or intolerances, please advise your server 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. Our vegan dishes are made to vegan recipes but may not be suitable for
guests with milk or egg allergies*