

## EIGHT COURSE TASTING

Aged Comté gougère, Tunworth custard, pickled walnut

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

Montgomery Cheddar & caramelised onion tart

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Angler stout bread, caramelised yeast & malt butter

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### **Tuna Tartare**

Avocado, wasabi, shiso

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### **Hand Picked Devon Crab**

Consommé jelly, green apple, Oscietra Caviar

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### **Roast Orkney Scallop**

Crushed squash, caramelised onion, cep

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### **Newlyn Cod**

Caramelised celeriac, lovage, chicken butter sauce

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### **Squab Pigeon**

Salt baked beetroot, persillade of chanterelles

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### **Blackberry**

Cassis sorbet, mint, yogurt foam

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### **Provencal Figs**

Honey parfait, fig leaf ice cream

Or

### **Dark Chocolate Ganache**

Malt ice cream, honeycomb, meringue

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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*