



TASTING MENU

Snacks

Vesuvian Bull's heart tomato, organic goat's curd, black cherry, elderflower

Tartare of yellowfin tuna, Hass avocado, wasabi, shiso

Dorset crab ravioli, Orkney scallop, roasted seaweed consommé, pickled dulse

Steamed Cornish turbot, mussels, seaweed farfalle, parsley broth

Roast Newlyn cod, parsley root, Cornish squid, Scottish girolles

Cornish kern, golden raisins, walnuts, oatcakes

English plums, buttermilk, Hyssop, fig leaf

Chocolate, banana milk, 37% caramelia, hazelnuts

Petits fours

90.00

TASTING MENU

Snacks

Tartare of yellowfin tuna, Hass avocado, wasabi, shiso

Roast octopus, taramasalata, Jersey Royals, red wine bagna cauda

Cornish red mullet, ratte potato cream, smoked bacon, red wine

English plums, buttermilk, Hyssop, fig leaf

Chocolate, banana milk, 37% caramelia, hazelnuts

Petits fours

60.00