



## TASTING MENU

### Snacks

**Tartare of yellowfin tuna**, Hass avocado, wasabi, shiso

**Cornish mackerel**, Lincolnshire eel, Suffolk potatoes, Oscietra caviar

**Cuttlefish**, bolognaise, parsley linguini, bottarga

**Roast gilthead bream**, wild ceps, Roscoff onions, English squash

**Steamed Cornish turbot**, mussels, beef tendon, parsley broth

**Finn**, golden raisins, walnuts, oatcakes

**Buttermilk panna cotta**, Miyagawa, mandarin, coconut

**Chocolate pave**, 36% caramelia, hazelnuts, olive oil

### Petits fours

90.00

Bounty's wine pairing 65.00

Aquitania's wine pairing 90.00

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### Snacks

**Tartare of yellowfin tuna**, Hass avocado, wasabi, shiso

**Cornish mackerel**, Lincolnshire eel, Suffolk potatoes, Oscietra caviar

**Steamed Cornish turbot**, mussels, beef tendon, parsley broth

**Buttermilk panna cotta**, Miyagawa, mandarin, coconut

**Chocolate pave**, 36% caramelia, hazelnuts, olive oil

### Petits fours

60.00

Launch wine pairing 42.00