



Chef's Tasting Menu

Snacks

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

Tartare of yellowfin tuna
Hass avocado, wasabi, shiso

Roast octopus
taramasalata, Jersey Royals, red wine bagna cauda

Cornish red mullet
Jersey Royal cream, smoked bacon, parsley

Roast Newlyn cod
spring peas, Cornish squid, Scottish girolles

36 month aged Comté
golden raisins, Champagne, oatcakes

English plums
buttermilk, Hyssop, fig leaf

Chocolate
banana milk, 37% caramelia, hazelnuts

Petits fours

8 courses 100.00

6 courses 80.00

4 courses 65.00

(sample menu)