

FIVE COURSE TASTING

Tunworth cheese cornetto, candied walnuts

Crispy Iberian pig's head, barbecued apple ketchup, smoked bacon & tarragon

Montgomery Cheddar & caramelised onion tart

Potato & polenta sourdough, whipped brown butter

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée

*

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque
(Supplement £34 per person)

*

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce

Blood Orange

Champagne & chamomile

*

Strawberry Pavlova

Baked cheesecake mousse, vanilla, lemon verbena

Earl grey tea & clotted cream
Pistachio cake, chocolate & rose ganache
Yuzu & white chocolate

85.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service to your Prices include VAT.
Adult need around 2000Kcal a day. Calories information is available on request.