TASTING MENU

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36 month aged parmesan gougères

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Angler beer bread, caramelised yeast & malt butter

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Crottin, caramelised onion & black garlic tart

Chicken liver & foie gras cornetto, hazelnut praline

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Tartare of Cornish mackerel
oyster cream, green apple, shiso

Dorset crab
sweet tomato, avocado, basil

Newlyn cod
Scottish girolles, new season onions, Cornish squid

40 day aged Belted Galloway beef
Roscoff onions, ravioli of cheek, red wine

Beauvale
fig & port reduction, oatcakes, fig & hazelnut sourdough

English plum
jasmin, green apple, Mirabelle

Greek yoghurt
blossom honey, banana, hazelnut

or

Salted milk chocolate pavé
milk ice cream, caramel, " 100's & 1000's "

Sour cherry
Gianduja
Chocolate orange

100.00 / 200.00 with wine pairing

Prices include VAT at the prevailing rate.
A discretionary 12.5% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies & intolerances upon request
**Consuming raw & unpasteurised food may increase your risk of foodborne illness*
** All our game is wild and may contain shot*