



## TASTING MENU

### Snacks

**Cornish mackerel tartare**, oyster cream, apple, shiso

**Dorset crab**, avocado, wasabi, nashi pear

**Orkney scallop**, Tokyo turnips, glazed pork rib, hazelnuts

**Hand rolled spaghetti**, white truffle, aged parmesan, olive oil (**supplement - 38.00pp**)

**Wild turbot**, Japanese mushrooms, buckwheat noodles, bonito dashi

**Ox cheek & fillet**, oxtail croustillant, Delicia pumpkin, honey glazed golden beetroot

**Baron Bigod**, house-made oat cracker, carrot & quince chutney, Highland crab apple preserve

**Earl Grey cream**, Sauternes, quince, bergamot

**Rice pudding soufflé**, milk chocolate, orange, vanilla

### Petits fours

100.00

(available Monday to Saturday)

## TASTING MENU

### Snacks

**Cornish mackerel tartare**, oyster cream, apple, shiso

**Octopus**, taramasalata, red wine Bagna càuda, puntarella

**Hand rolled spaghetti**, white truffle, aged parmesan, olive oil (**supplement - 38.00pp**)

**Cornish red gurnard**, glazed shallots, “carbonara” onions, bordelaise sauce

**Roast Newlyn cod**, cauliflower, hedgehog mushrooms, line caught squid

**Earl Grey cream**, Sauternes, quince, bergamot

**Warm malt tart**, Hay ice cream, caramelized milk, smoked salt

### Petits fours

68.00

(available Monday to Friday)

*Prices include VAT at 20%.*

*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*