



Enjoy the best seasonal produce with culinary creations from Executive Chef Gary Foulkes

**Chef's view tasting menu**  
(available for the entire table)

Snacks

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

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

**Partridge cannelloni**, chestnut, Highland whisky cream, Mouneyrac pear

**Cornish brill**, glazed shallots, "carbonara" onions, bordelaise sauce

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

**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

115.00

**Chef's view tasting menu**  
(available for the entire table)

Snacks

Snacks

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

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

**Cornish brill**, 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

75.00

**A reduced a la carte menu will be also available upon request.**  
**Please note that the above menu is a sample and due to the seasonal nature of our ingredients, some dishes are subject to change.**

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