

SIGNATURE TASTING

Tunworth cheese cornetto, candied walnuts

Cornbread, duck liver mousse, port reduction

Homemade ricotta, raisin, caper, smoked almond

Potato & polenta Sourdough, whipped brown butter

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée

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Roasted Orkney Scallop

Parsnip, kombu, St. Austell Bay mussels

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Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque

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Roasted Sea Bass

Roasted carrot, vadouvan spices, black garlic

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Saddle of Venison

Glazed swede, creamed spinach, smoked pine nuts, bone marrow

'Kir Royale'

Cassis, plum, Champagne

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70% Chocolate Crèmeux

Milk chocolate nougat, salted caramel cream

Earl grey tea & clotted cream
Gingerbread, vanilla, milk chocolate
Rum & raisin bonbon

155.00

Wine Experience 140.00

Wine Discovery 200.00

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 charge will be added to your bill. Prices include VAT.
Adults need around 2000Kcal a day. Calorie information is available on request.