

## SIGNATURE TASTING

Tunworth cheese cornetto, candied walnuts

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Cornbread, duck liver mousse, port reduction

Ricotta, olive tapenade, pine nuts, honey

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Potato & polenta Sourdough, whipped brown butter

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### Tuna Tartare

Ginger dressing, toasted sesame, pepper purée

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### Roast Orkney Scallop

Artichoke, hazelnut & summer truffle dressing

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### Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque

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### Cornish John Dory

Coco de paimpol, courgette, squid, fennel cream

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### Pork Belly

Smoked celeriac, morteau sausage, puy lentils

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### Blood Peach

Champagne & chamomile

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### 70% Chocolate Crémeux

Milk chocolate nougat, salted caramel cream

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Earl grey tea & clotted cream

Pistachio cake, chocolate & rose ganache

Yuzu & white chocolate

155.00

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.  
pAdults need around 2000Kcal a day. Calorie information is available on request.