



TASTING MENU

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Monkfish, blood orange, taramasalata, Greek basil

Roast Orkney scallop, cauliflower, black garlic, crispy pigs head

Cornish John Dory, Isle of Wight asparagus, black garlic, morels

21 day aged Herdwick lamb, pressed shoulder, lamb broth, crispy sweetbread

Sheep Rustler, house-made oat cakes, preserved gooseberry & nettle

Garigette strawberry choux, Brillat-Savarin, strawberry ice cream, Greek basil

P.B.C. peanut, banana, chocolate

Petits fours

100.00

(available from Monday to Saturday)

TASTING MENU

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Monkfish, blood orange, taramasalata, Greek basil

Cornish John Dory, Isle of Wight asparagus, black garlic, morels

Newlyn cod, new season garlic, morels, line caught squid

Yorkshire rhubarb, ginger beer, Brillat-Savarin, Sable Breton

P.B.C. peanut, banana, chocolate

Petits fours

70.00

(available from 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