



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

Monkfish, blood orange, taramasalata, Greek basil

Roast langoustines, rabbit cannelloni, black garlic, morels

Wild Cornish turbot, new season mousserons, buckwheat farfalle, three cornered leek

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

Beaufort, house-made oat cakes, preserved gooseberry & nettle

Amalfi lemon tart, lemon curd, Sable Breton, Thai basil

P.B.C. peanut, banana, chocolate

Petits fours

115.00

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

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Monkfish, blood orange, taramasalata, Greek basil

John Dory, asparagus, black garlic, morels

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

Strawberry, elderflower ice cream, whipped buttermilk, strawberries

P.B.C. peanut, banana, chocolate

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