



TASTING MENU

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Monkfish, blood orange, taramasalata, Greek basil

Dorset crab, avocado, wasabi, nashi pear

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

21 day aged Herdwick lamb, preserved tomato, broad beans, pressed shoulder

Wensleydale-Richard III, warm onion brioche, preserved apple & raisins

Strawberry choux, vanilla, white chocolate, 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

Raw Orkney scallop, elderflower, smoked almonds, Greek yoghurt

Rabbit cannelloni, Cornish lobster, black garlic, asparagus

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

Strawberry choux, vanilla, white chocolate, basil

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