

TASTING MENU

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Sicilian red prawns, elderflower, almond pesto, Greek yoghurt

Native lobster, gazpacho vinaigrette, sour cream, guacamole

Newlyn cod, cauliflower, line caught squid, girolles

21 day aged Herdwick lamb, Greek yoghurt, ravioli of sweetbread & tomato, black garlic

Baron Bigod, warm onion brioche, honeycomb, preserved peach

English strawberries, vanilla cream, almond brittle, fig leaf infused olive oil

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

Cured monkfish, wasabi cream, pickled cucumber, dashi jelly

Wild Cornish turbot, razor clams, Japanese mushrooms, bonito dashi

Newlyn cod, cauliflower, line caught squid, girolles

English strawberries, vanilla cream, almond brittle, fig leaf infused olive oil

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*