

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

**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

115.00

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

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

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.**