

TASTING MENU

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Sicilian red prawns, blood orange, citrus yoghurt, Greek basil

Ravioli of Native lobster, Orkney scallop, pink grapefruit, chicory

Newlyn cod, caramelised parsley root, line caught squid, chanterelles

Bresse pigeon, 'pot au feu', ravioli of the leg, smoked broth

Baron Bigod, pear, honey, toasted oat biscuit

Cranberry, white chocolate, orange, sable biscuit

Chocolate aero tart, Tulakalum chocolate, banana, malt

Petits fours

100.00 / 200.00 with wine pairing

TASTING MENU

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Dorset crab, Hass avocado, wasabi, pomelo

Wild turbot, Japanese mushrooms, razor clams, bonito dashi

Newlyn cod, caramelised parsley root, line caught squid, chanterelles

Cranberry, white chocolate, orange, sable biscuit

Chocolate aero tart, Tulakalum chocolate, banana, malt

Petits fours

70.00 / 140.00 with wine pairing

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

*All our game is wild and may contain shot