

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

Raw Orkney scallop, blood orange, citrus yoghurt, Greek basil

Cured hamachi, wasabi cream, pickled cucumber, Tokyo turnips

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

36 month aged mutton, sweetbread stuffed cabbage, glazed neck, black garlic

Winslade, quince, oatcakes, muscatel grapes

Forced Yorkshire rhubarb, pistachio cream, sablé Breton, ginger beer

Chocolate aero tart, Tulakalum chocolate, banana, malt

Petits fours

115.00 / 215.00 with wine pairing

Chef's View Tasting Menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Rabbit Bolognese, black Périgord truffle, parmesan & potato gnocchi, pancetta

Wild turbot, Japanese mushrooms, razor clams, bonito dashi

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

Forced Yorkshire rhubarb, pistachio cream, sablé Breton, ginger beer

Chocolate aero tart, Tulakalum chocolate, banana, malt

Petits fours

75.00 / 145.00 with wine pairing

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.