

TASTING MENU

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

100.00 / 200.00 with wine pairing

TASTING MENU

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

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*