

CHEF'S VIEW TASTING MENU
(available for the entire table)

36 month aged parmesan gougères

Angler beer bread, caramelised yeast & malt butter

Squid ink cracker, taramasalata, Espelette pepper

Montgomery cheddar, caramelised onion & black garlic tart

Tartare of Cornish mackerel
oyster cream, green apple, shiso

Dorset crab
sweet tomato, avocado, Greek basil

Newlyn cod
Scottish girolles, new season onions, Cornish squid

Crispy pork belly
langoustines, Scottish girolles, butternut squash

Northern Blue
fig & port reduction, oatcakes, Muscat grapes

Greek yoghurt
blossom honey, banana, hazelnut

Salted milk chocolate pavé
milk ice cream, caramel, “ 100’s & 1000’s “

Petits fours

115.00

Prices include VAT at prevailing rate
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