

## TASTING MENU

Snacks

**Tartare of Cornish mackerel**  
oyster cream, green apple, shiso

**Dorset crab**  
sweet tomato, avocado, Greek basil

**Langoustine**  
pistou soup, smoked bacon, girolles

**Cornish red mullet**  
goat's cheese croustillant, black garlic, red wine

**Roast Bresse pigeon**  
chestnut raviolis, preserved apricot, cinnamon

**Beauviale**  
black fig, oatcakes, hazelnuts

**Greek yoghurt**  
blossom honey, banana, hazelnuts

**Salted dark chocolate tart**  
milk ice cream, caramel, hundreds and thousands

Petits fours

100.00 / 200.00 with wine pairing

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