

TASTING MENU

36 month aged parmesan gougères

Angler beer bread, caramelised yeast & malt butter

Montgomery cheddar, caramelised onion & black garlic tart

Squid ink cracker, taramasalata, Espelette pepper

Tartare of Cornish mackerel
oyster cream, green apple, shiso

Dorset crab
avocado, wasabi, finger lime

Roast Orkney scallops
lightly curried parsnip, Phil Howard's pomegranate dressing, vadouvan spice

Monkfish
Bouillabaisse sauce, garlic & parsley crumb, olive oil

Newlyn cod
persillade of new season ceps, Cornish squid, caramelised parsley root

English plum
Jasmin cream, apple, Mirabelle

Greek yoghurt
blossom honey, banana, hazelnut

or

Salted dark chocolate tart
milk ice cream, caramel, "100's & 1000's"

Orange
Miso caramel
Pumpkin & milk chocolate

100.00 / 165.00 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