

## TASTING MENU

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36 month aged parmesan gougères

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Angler beer bread, caramelised yeast & malt butter

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Montgomery cheddar, caramelised onion & black garlic tart

Squid ink cracker, taramasalata, Espelette pepper

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

**Dorset crab**  
late summer tomatoes, avocado, basil

**Roast Orkney scallop**  
Phil Howard's pomegranate dressing, vadouvan spice, black garlic

**Cornish monkfish**  
Bouillabaisse sauce, piquillo pepper, olive oil

**Wild turbot**  
Scottish girolles, new season onions, Cornish squid

**English plum**  
lavender, green apple, Mirabelle

**Greek yoghurt**  
blossom honey, banana, hazelnut

or

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

Sour cherry  
Miso caramel  
Orange caraibe bonbon

100.00

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