

## 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, smoked cod's roe, Espelette pepper

Crispy rabbit shoulder, parsley & cep

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**Salt baked white beetroot**  
ricotta, pear, hazelnuts

**Dorset crab**  
Hass avocado, wasabi, finger lime

**Roast XL Orkney scallop**  
Lightly curried cauliflower, Phil Howard's pomegranate dressing, vadouvan spice

**Newlyn cod**  
line caught squid, pied de mouton, parsley root

**Roast monkfish**  
parsnip cream, chanterelles, celeriac

**Pistachio cream**  
mandarin, cranberry, orange

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

or

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

Clementine  
Miso caramel  
Pumpkin & milk chocolate

100.00 / 165.00 with wine pairing

Prices include VAT at the 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