

## TASTING MENU

*Available from May 17th*

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36 month aged parmesan gougères

Nocellara del Belice olives

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Angler beer bread, caramelised yeast & malt butter

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Montgomery cheddar, caramelised onion & black garlic tart

Prawn & squid ink cracker, taramasalata, Espelette pepper

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### **Tartare of Cornish mackerel**

oyster cream, green apple, shiso

### **Dorset crab**

Hass avocado, wasabi, finger lime

### **Roast XL Orkney scallop**

lightly curried cauliflower, Phil Howard's pomegranate dressing, vadouvan spice

**\*\*Hand rolled spaghetti** – supp. £20.00 pp

black winter truffle, aged parmesan, olive oil

### **Cornish monkfish**

Bouillabaisse sauce, shore crab, smoked cod Achoiade

### **Newlyn cod**

line caught squid, chervil root, glazed salsify

### **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

Blackcurrant & Champagne

Miso caramel

100.00 / 170.00 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