

## TASTING MENU

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Angler stout bread, caramelised yeast & malt butter

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Prawn & squid ink cracker, smoked cod's roe, Espelette pepper

Crispy pork brawn, barbecued apple ketchup

Wild garlic & chive, caramelised onion, Beaufort tart

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### **Sea bass tartare**

oyster cream, green apple, shiso

### **Hand-picked Devon crab**

Hass avocado, wasabi, finger lime

### **Phil Howard's langoustine dish\*\***

truffle puree, parmesan gnocchi, potato & truffle emulsion

### **Steamed Cornish plaice**

hand rolled farfalle, mussels, parsley

### **Roast Newlyn cod**

line caught squid, Scottish girolles, Alsace bacon

### **English plum**

bay leaf, vanilla, pink praline

### **Black figs**

fig leaf ice cream, blossom honey, olive oil

or

### **Chocolate tart**

blackcurrant, vanilla, blackcurrant leaf ice cream

Vanilla & kirsch

Violet caramel

Mango & passion fruit

110.00 / 210.00 with wine pairing

*Prices include VAT at the prevailing rate.*

*A discretionary 13.5% service charge will be added to your total bill.*

*If you have any food allergies or intolerances, please speak to your waiter before ordering.*

*Please be aware that traces of allergens used in our kitchen may be present.*