

TASTING MENU

Aged Comté, goat's curd, pea & black garlic gougère

Angler stout bread, caramelised yeast & malt butter

Crispy Iberian pig's head, BBQ apple, smoked bacon & tarragon

Montgomery cheddar, caramelised onion & wild garlic tart

Foie Gras Cornetto, new season's cherry & pistachio

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

Sea Bass Tartare

Oyster cream, green apple, shiso

Native Lobster Ravioli

Orange Beurre blanc, onion fondue, basil

Phil Howard's Langoustine Dish

Parmesan gnocchi, truffle purée, potato & truffle emulsion

Cornish Monkfish

Carrots, English peas, Citrus butter sauce

Roast Newlyn Cod

Line caught squid, Scottish girolles, Alsace bacon

Raspberries

Perilla leaf, Greek yoghurt, "100's & 1000's"

Black Provence Fig

"1000 flower" honey, mascarpone, fig leaf

or

Black Forest

English cherries, Amarena, Kirsch cream

Strawberry bon bon

Banana & miso caramel

Coconut and chocolate chouquette

135.00