

TASTING MENU

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

Angler stout bread, caramelised yeast & malt butter

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

Mimolette, caramelised onion & chive tart

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

Sea Bass Tartare

Oyster cream, green apple, shiso

Hand-picked Devon Crab

Wasabi, Hass avocado, finger lime

Phil Howard's XL Langoustine Dish

Parmesan gnocchi, truffle purée, potato & truffle emulsion

Cornish Monkfish

Oxtail sarladaise potato, chervil root, bordelaise sauce

Roast Newlyn Cod

Line caught squid, new season ceps, Alsace bacon

Blackberries

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

Black Provence Fig

"1000 flower" honey, mascarpone, fig leaf

Or

Gianduja Chocolate Tart

Salted caramel, hazelnuts, milk Ice cream

Valrhona hukambi & pumpkin praline bonbon

Coconut and chocolate chouquette

Banana & passionfruit

135.00