

TASTING MENU

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

Angler stout bread, caramelised yeast & malt butter

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

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

Pumpkin hummus tart

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 puree, potato & truffle emulsion

Cornish Monkfish

Winter cabbage, candied lemon, Ginger

Roast Newlyn Cod

Line caught squid, caramelised parsley root, Alsace bacon

Iranian Pistachio

Blood orange, Greek yoghurt, olive oil

Pink Lady Apple

"1000" flower honey, cinnamon, Madagascar Vanilla

Or

White Chocolate Tart

Yorkshire rhubarb, ginger beer, Pain D' Spice

Dark Chocolate orange bon bon

Vanilla & cream cheese sable

Banana & passionfruit

155.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

*Please be aware that Game dishes may contain shot