

TASTING MENU

Tunworth cheese cornetto, candied walnuts

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

Montgomery Cheddar & caramelised onion tart

Angler stout bread, caramelised yeast & malt butter

Tuna Tartare

Avocado, wasabi, shiso

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Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque
(Supplement £30 per person)

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Steamed Halibut

Spiced parsnip, St Austell Bay mussels, citrus

'Carrot Cake'

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Pecan Parfait

Comice pear, maple syrup, mascarpone

Spiced Pumpkin

Pine Financier

Yuzu & White Chocolate

Wine Pairing

3 Glasses of Wine selected by our Sommelier Team
£ 60.00

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.
Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Prices include VAT at the prevailing rate.
A discretionary 15% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies.