

FIVE COURSE TASTING

Tunworth cheese cornetto, candied walnuts

Angler stout bread, caramelised yeast & malt butter

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

Montgomery Cheddar & caramelised onion tart

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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Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce

'Carrot Cake'

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Pecan Parfait

Comice pear, maple syrup, mascarpone

Spiced Pumpkin
Hazelnut Financier
Yuzu & White chocolate

85.00

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.