

EIGHT COURSE TASTING

Tunworth cheese cornetto, candied walnuts

Potato & polenta sourdough, whipped brown butter

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

Montgomery Cheddar & caramelised onion tart

Tuna Tartare

Ginger dressing, toasted sesame, chilli

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Roast Orkney Scallop

Seaweed salsa, smoked eel velouté

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Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque

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Cornish Monkfish

Cauliflower puree, artichoke, garlic & anchovy cream

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Beef Fillet

Red cabbage, turnip puree, black mustard leaf

Blood Orange & Champagne

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70% Chocolate Crèmeux

Milk chocolate nougat, salted caramel cream

Toasted coconut & Thai tea Bonbon

Pine nut Financier

Yuzu & White chocolate

185.00

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.