

## FIVE COURSE TASTING

Tunworth cheese cornetto, candied walnuts

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Potato & polenta sourdough, whipped brown butter

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

Montgomery Cheddar & caramelised onion tart

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### **Tuna Tartare**

Ginger dressing, toasted sesame, pepper puree

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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

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### **'Carrot Cake'**

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### **Pecan Parfait**

Comice pear, maple syrup, mascarpone

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Toasted coconut & Thai tea

Pine nut 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.