

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, pepper puree

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Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque

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Roast Orkney Scallop

Crushed squash, caramelised onion, trompette

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Steamed Wild Turbot

Curried parsnip, St Austell Bay mussels, citrus

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Windsor Park Venison

Red cabbage, Jerusalem artichoke, bone marrow

'Carrot Cake'

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70% Chocolate Crèmeux

Milk chocolate nougat, salted caramel cream

Toasted coconut & Thai tea

Pine nut Financier

Yuzu & White chocolate

155.00

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