

FIVE COURSE TASTING

Tunworth cheese cornetto, candied walnuts

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

Montgomery Cheddar & caramelised onion tart

Potato & polenta sourdough, whipped brown butter

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée

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Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque
(Supplement £34 per person)

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Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce

Blood Orange

Champagne & chamomile

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Yorkshire Rhubarb Pavlova

Brillat savarin mousse, stem ginger, orange blossom

Toasted coconut & Thai tea

Pine nut Financier

Yuzu & White chocolate

85.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.