

## EIGHT 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

\*

### **Roast Orkney Scallop**

Seaweed salsa, white asparagus, smoked eel velouté

\*

### **Native Lobster Ravioli**

Fennel, Thai basil, spiced lobster Bisque

\*

### **Roasted Monkfish**

Cauliflower purée, salsify, garlic & anchovy cream

\*

### **Cornish Lamb**

Glazed belly, crushed courgette, mint sauce

\*\*\*\*

### **Blood Orange**

Champagne & chamomile

\*

### **70% Chocolate Crèmeux**

Milk chocolate nougat, salted caramel cream

\*\*\*\*

Toasted coconut & Thai tea

Pine nut Financier

Yuzu & White chocolate

155.00

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.