

A la carte menu

Duroc pork jowl, grapefruit, bitter leaves, hazelnut -10

Cured bream, jalapeno & ginger dressing, sesame, crème fraiche, shiso- 12

Purple sprouting broccoli, 30 month parmesan, cured egg yolk -10

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Cornish beef, beef fat potato, morels, snails-30

Morels, sprouting broccoli, jersey royals, wild garlic -19

Cod, cuttlefish, broccoli, asparagus, sea herbs, dashi -25

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Chocolate, banana, peanut -8

Apple, cinnamon, roasted almond ice cream -8

Blood orange, lemon curd, earl grey- 8

Tasting menu

Cuttlefish, raw pea, cucumber, cider, bottarga

Aged beef, burrata, ponzu, smoked ox heart

Heritage tomatoes, feta, olive, lovage

Cornish turbot, sea lettuce sauce, sea herbs

Free range organic chicken, St George mushroom, wild onion

Selection of artisan cheeses

*(£10 additional cheese course)*

Calabrian lemon & Timut pepper

Chocolate, hay, whisky & golden raisin

*(cigar or hay ice cream)*

Petit fours

-59 –

Wine flight 59