

A la carte menu

Duroc pork jowl, apricot, green almond, sorrel -10

English asparagus, 30 month parmesan, cured egg yolk -10

Crab, pea, lemon, lovage - 12

Fermented pearl barley, seasonal vegetables, mushroom & seaweed tea -19

English rose veal, white asparagus, St. George's mushroom, bone marrow - 30

Cornish cod, chicken wing, new season garlic, leek -25

Chocolate, banana, peanut -8

Cheddar Valley strawberry, caramelised white chocolate, mint -8

Lemon & Timut pepper - 8

Tasting menu

English asparagus, 30 month aged parmesan, cured egg yolk

Crab, pea, lemon, lovage

Aged beef fillet, burrata, ponzu, smoked ox heart

Roast turbot, sea herbs, butter sauce

Cornish lamb shoulder, aubergine, baby gem, barbecued beans, anchovy sauce

Selection of artisan cheeses
(supplement 10)

Lemon & Timut pepper

Hazelnut, calamansi, dark chocolate, roasted milk ice cream

Petit fours

-59 –

Wine flight 59