



### A la carte menu

Octopus, salsa verde, lime, orange, ratte potato - 12

Ox tongue, beetroot, capers agrodolce - 11

Fermented kale, hand rolled cavatelli, goat's cheese, slow cooked egg -11

Hand rolled cavatelli, fermented cep, truffle - 16

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Tokyo turnip, apple, cumin, kimchi, sea leek -19

Cornish large white pork, celeriac, pear & miso, cime di rapa – 27

Monkfish, alexanders, wild garlic, iberico tomato, fumet -29

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Adelina Yard's tiramisu -8

Forced Yorkshire rhubarb, vanilla cheesecake, blood orange - 8

Poached apple, prunes, crème anglaise, Armagnac - 8

### Tasting Menu

Slow roasted vegetables, wild garlic, lemon, almond

Whipped smoked cod's roe, brassicas, pickled onion

Aged beef fillet, burrata, ponzu, smoked ox heart

Hand rolled cavatelli, fermented cep, truffle

*(supplement 9)*

Skrei cod, smoked herring butter sauce, sea lettuce

Cornish large white pork, celeriac, pear & miso, cime di rapa

Selection of artisan cheeses

*(supplement 10)*

Sea buckthorn, yoghurt, barley

Chocolate, sesame, miso, Cornish salt

Petit four

-62-

Wine flight 59

*Please inform the waiting staff of any allergies or dietary requirements*

*Discretionary 10% service is added to all bills*