



Mini Tasting Menu

Slow roasted root vegetable, aged parmesan, puffed grains, pickled wild garlic

Orkney scallop, local mushrooms, beef tea, kelp, nori

Hake, Jersey butter sauce, smoked herring roe, seaweed

Cornish lamb, lamb fat carrot, onion, lovage

Selection of artisan cheeses

(supplement 10)

Chocolate, almond, malt ice cream

Petit four

-47-

Wine flight 45

Please inform the waiting staff of any allergies or dietary requirements

Tasting Menu

Slow roasted root vegetable, aged parmesan, puffed grains, pickled wild garlic

Orkney scallop, local mushrooms, beef tea, kelp, nori

Celeriac risotto, girolles, autumn truffle

Hake, Jersey butter sauce, smoked herring roe, seaweed

Cornish lamb, lamb fat carrot, onion, lovage

Selection of artisan cheeses

(supplement 10)

Apple sorbet, fennel

Chocolate, almond, malt ice cream

Petit four

-62-

Wine flight 59

Discretionary 10% service is added to all bills