



Tasting menu

English peas, lovage, frozen Devon blue, buckwheat

Smoked eel, beetroot, burnt apple, pickled kelp

Scottish langoustine, spiced bisque *(10 supplement)*

Hake, butter sauce, sea lettuce, smoked herring roe

Cornish lamb, turnips, wild garlic

Chocolate & honey truffle

Petit fours

-49-

Wine flight 45

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

Tasting menu

English peas, lovage, frozen Devon blue, buckwheat

Cured red mullet, watermelon, cucumber, nocellara, consommé, EVOO

Cured Chalk Farm trout, jalapeño & ginger, crème fraîche, trout roe, sesame

Scottish langoustine, spiced bisque *(10 supplement)*

Hake, butter sauce, sea lettuce, smoked herring roe

Cornish lamb, turnips, wild garlic

Tart tatin

Fig leaf, raspberry, almond

Chocolate & honey truffle

Petit fours

-62-

Wine flight 55

*Discretionary 12% service is added to all bills*