

TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche
Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosc, 2021

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**Loch Duart Salmon Tiradito, Leche de Tigre, Green Onion, Sesame Furikake**  
***Gewurztraminer, Morande' Estate Reserve Casablanca, Chile 2020***

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Cornish Whiting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji
Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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**Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb**  
***Malamado Fortified Malbec NV, Zuccardi***

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Cornish Yarg Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers
Fonseca 10 year old Tawny, Portugal

Tasting Menu £60 per person

Wine flight £55 per person

Executive Chef Kevin Fawkes

Please inform us of any allergies or dietary requirements so that we may assist you.

Adults require around 2000 calories a day.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT