

TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche

Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosc, 2021

~~~~~

**Dingley Dell Pork Scrumpet Salad, Apple, Pickled Radish, English Mustard & Sage**

***Riesling Trocken (dry), Sybille Kuntz, Mosel, Germany 2020***

~~~~~

Cornish Whiting, Crab Risotto, Native Shellfish Bisque, Fennel Carrot Salad, Shimeji

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

~~~~~

**Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb**

***Finca Antigua Moscatel Naturalmente Dulce***

~~~~~

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