

LUNCH MENU

3 Courses £60.00pp

Add 3 glasses of paired wine £45.00pp (100ml)

Celeriac "cacio e pepe" with extra aged balsamic vinegar

Or

"Acquerello risotto", Blue Cornish lobster, coastal and foraged herbs, bisque

Or

Homemade cavatelli, aged parmesan sauce, Trompette mushrooms, black winter truffle **(+£20.00pp)**

Roast Cornish Cod, white asparagus, smoked eel, squid, dill oil

Or

Cornish Chicken, morel mushrooms, wild garlic, vin jaune, jus

Garigette strawberry mille-feuille, vanilla, elderflower, almond

Or

Pear and apricot sorbet

Or

Pink Yorkshire rhubarb tartelette, almond praline, vanilla ganache

Or

Build your personal selection of artisan cheeses, homemade seed crackers, apple and prune chutney **(+£19.00)**