

CURIOUS

Roast Orkney scallop| Iberico ham| XO| beurre noisette sauce

Balfegó Bluefin Tuna| radish| yuzu and chilly condiment|
homemade mandarin ponzu

SUBTLE

🍃 "Acquerello risotto"| Blue Cornish lobster| coastal and foraged herbs| bisque

🍃 Celeriac "cacio e pepe" with extra-aged balsamic vinegar

DELICATE

🍃 Roast Cornish Cod| white asparagus| smoked eel| squid| dill oil

Roast Monkfish| courgettes| green shiso| Chardonnay sauce

ROBUST

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

🍃 Roast saddle of lamb| turnip| Cévennes onions| piquillo peppers| jus

STRONG

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

GREEDY

Pink Yorkshire rhubarb tartelette| almond praline| vanilla ganache

Gariguettes strawberry mille-feuille| vanilla| elderflower| almond

74% "Millot" Madagascan chocolate| Gianduja| brownie| hazelnut ganache|
salted caramel

🍃 *These dishes can be made vegetarian on request*