

SET MENU

3 courses £45.00

Starters

Orkney scallop mousse, smoked eel, pike roe, mussel & cider velouté

Salad of Salcombe crab, bisque jelly, brown crab "on toast", lemon

Artichoke barigoule, roasted Jerusalem artichokes, preserved Australian truffle sauce

Mains

Roasted Cornish cod, courgette & basil purée, squid & sweetcorn, lobster bisque

Label Rouge chicken stuffed with herb and brioche, onion & mustard, braised leeks, Chanterelles

BBQ Lincolnshire sand carrots, carrot & miso purée, charred vegetables & truffle juice

Desserts

Vanilla poached Mouneyrac pear, honeycomb, milk ice cream, oat crumb

Miso crème caramel, ruby red plum, finger lime, Umeshu granité

Selection from the cheese board (£8.00 supplement)

A selection of ice-creams & sorbets

with sweet wine pairing suggested by sommelier £10.00 supplement

VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food please request to view our allergen matrix