

3 Course Menu £125

2 Course Menu £95

STARTERS

Devon crab, Spanish melon, preserved lemon, ajo blanco ice-cream, xo

Six grapes port cured Dordogne duck liver, red flesh plum, toasted brioche

Aged Acquerello rice, 36 months aged parmesan, preserved truffle, wild mushroom, almond oil

Cornish lobster, Ceps & Madeira, Ibérico ham, provencal citrus, lobster head sauce

Shellfish raviolo, golden Oscietra caviar, wild mushrooms & seaweed duxelles, 36-month aged parmesan
£15/30 Supplement

MAINS

Roasted Cornish Brill, verjus pickled grapes, Celery, Brown butter

Line caught Sea bass, Confit shallot stuffed with chicken & bacon mousse, Bass “stuffing”, Bordelaise Sauce

Devon lamb, Braised neck, Fondant potato cooked in seaweed butter, Haggis, “neeps & tatties”

Highland Venison, Roasted Jerusalem Artichoke, Mouneryac pear, Cocoa nib, Hazelnut & seeds

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,
morels stuffed with veal sweetbread, Périgord truffle sauce

£15 Supplement

Selection of British Isles cheeses
£10/20 Supplement

DESSERTS

Manjari 64% chocolate, espresso meringue, cold coffee brewed ice cream, Amaretto

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Pink lady & Dulcey chocolate mousse, Russet apple sorbet

Petit fours

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix