classic menu

5 course ~ £68

optional wine pairing ~ 4 glasses ~ £45

sample menu

amuse bouche

tomato, melon & strawberry shot ~ lemon verbena

cured wild sea trout & crab ~ Jersey royals, yuzu & tomato gazpacho

Orkney Islands
hand dived scallop tartare ~ fresh English wasabi, apple, ginger & sesame
organic leaves & flowers

Plymouth day boat ~ New Seeker
wild turbot fillet ~ smoked duck ham, tarragon gnocchi, green peas & sea aster
duck ham emulsion

28 day dry aged
Aberdeen Angus beef fillet ~ cepe pureé, sweet & sour red onions, violet artichokes & swiss chard
beef jus, Penja white peppercorn

or

Gower ~ Wales
salt marsh spring lamb saddle ~ apricots, bulgur, girolles, runner, green & butter beans
lamb jus, aromatic spices

cheese

selected & ripened by Hervé MONS ~ meilleur ouvrier de France
Comté 18 month Montbeliarde hard cow ~ Bi Caillou raw Alpine goat
Fourme d'Ambert Salers soft blue cow ~ Munster Holstein soft cow
sweet & savory condiments, bread & biscuits
(supplement £15 for two persons)

new season
lemon thyme poached cherries ~ soaked sponge, yoghurt sorbet & elderflower

Good Earth Growers
pink praline meringue sphere ~ rhubarb compote, English Jazz apple & black current sage sorbet

Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen free. Please ask for more details.