

7 course menu gourmand

7 course ~ £88
optional wine pairing ~ 6 glass ~ £58

(every saturday evening or any other day on request)

sample menu

amuses bouche

new season nettle velouté ~ black truffle chantilly
bianchetti white truffle & aged comté potato gnocchi ~ organic spring broccoli

Orkney Islands

hand dived scallop carpaccio ~ warm green asparagus & winter truffle
scallop bisque

Isle of Skye, Scotland

ancient Japanese black rice 'risotto' ~ warm langoustine, Oscietra caviar & monksbeard

Brixham day boat ~ Debbie V

wild turbot fillet ~ Serrano ham, Jersey royals, morels, green peas & wild garlic
cured ham jus

28 day dry aged

Aberdeen Angus beef fillet ~ sauté of fresh cèpes, white asparagus & swiss chard
beef jus, organic Szechuan pepper leaf

cheese

selected & ripened by Hervé MONS ~ meilleur ouvrier de France
Comté 18 month Montbeliarde hard cow ~ Tomme Chambrouze raw Alpine goat
Fourme d'Ambert Salers soft blue cow ~ Langres Holstein soft cow
sweet & savory condiments, bread & biscuits

Gariguette

new season strawberries ~ soaked sponge, crème fraîche, star anise, vanilla & orange
wild strawberry sorbet

our meringues

cocoa meringue sphere ~ almond & vanilla milk mousse, fresh coffee bean ice cream

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.
Prices are inclusive of VAT. Service at your discretion