

8 Course

Snacks

'Prawn toast'

Maitake

*Roasted and glazed in koji-soy, finger lime, wild garlic,
monks-beard*

Bread

overnight sourdough, dill and cultured butter

Carrot

*Sand and white carrot terrine cooked in shio-koji,
sesame jelly, nori*

Skrei

*Norwegian skrei cod, yuzu kosho, St Austell mussels,
cucumber*

Venison

roe deer from Cartmel, brassicas, grand veneur

Ice-Cream Sandwich

mango, honey, cereal

Blueberry

macerated and frozen, lemon curd

Pear

Mouneyrac pear, chocolate, yoghurt

A Selection of Cheese

*from our friends at The Courtyard Dairy (£25)
accompanying cheese flight (£15)*

**Gariguette strawberry 'trifle' with tea or coffee
(£6.50pp)**

Wine pairing available at £80 per person

Prestige wine pairing available at £120 per person

Please Note A 12.5% Discretionary Service Charge Will Be Added To Your
Restaurant Bill. For This To Be Removed Please Let Us Know.