



## Tom Earnshaw Signature Menu

Seaweed Sourdough,  
Bordier Salted & Seaweed Butter

~~~

Jersey Royal "Pearls" Cooked Over Coals,  
Smoked Crème Cru & Sea Truffle

~~~

Poached Line-Caught Cornish John Dory,  
Barbecued Spring Greens, Mange Tout "à la Grecque"  
& Alsace Bacon

~~~

Smoked Ricotta Tortellini,  
New Season Peas & Reduced Whey

~~~

"The Rest of The Lamb"  
Red Pepper, Mint, Anchovies & New Season Peas

Or

Kagoshima A5 Wagyu Striploin,  
Sea Truffle & Jersey Watercress  
(Thirty Pounds Supplement)

~~~

Selection of Artisan Cheese from Jean-Yves Bordier  
(Twenty Pounds as an extra course)

~~~

Yorkshire Forced Rhubarb,  
Champagne Jelly & Jersey Yoghurt

~~~

Whipped 64% Manjari Chocolate Cremeux,  
Toasted Sourdough, "Nuñez de Prado" Extra Virgin Olive Oil,  
Pedro Ximenez & Cornish Sea Salt, Exmoor Royal Beluski Caviar

~~~

Petit Fours

One Hundred & Thirty-Nine Pounds Per Person  
*Seventy Pounds Wine Pairing*  
*One Hundred & Thirty-Five-Pounds Prestige Wine Pairing*

All our prices are inclusive of G.S.T.  
A 10% discretionary service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to  
a member of the team about ingredients in our dishes before you order your meal.