

TOM'S MENU

SNACKS

Salt cod scotch egg <i>brown sauce</i>	£4
Crispy oyster <i>cider vinegar shallots, shellfish espuma</i>	£4
Steamed scallop <i>ponzu, lime zest</i>	£4
Pork belly <i>watermelon, chilli jam, crackling</i>	£4
Truffle polenta <i>rosemary, Parmesan</i>	£4

TO START

From the sea

Mackerel <i>cider, miso emulsion, crispy oyster</i>	£12
Cullen Skink <i>smoked haddock, poached quail egg, caviar</i>	£12
Crab <i>mascarpone risotto, chorizo, cured egg yolk</i>	£15
Salmon <i>dill mayonnaise, lemon, marinated keta caviar</i>	£13

From the Land

Duck liver <i>apricot, caraway, clementine compote</i>	£12
Crisp hens egg <i>salt baked celeriac, mushroom velouté</i>	£9

Allergy Information: Please let our team know in case of any allergy or dietary requirements.
We will be happy to help and advise.

TO FOLLOW

From the Sea

Cod <i>broccoli, cured shrimps, almonds, sauce vierge</i>	£26
Hake <i>parsley quinoa, mussels, parsley sauce</i>	£24
Brill <i>caramelised cauliflower puree, caper and raisin vinaigrette, hazelnut butter</i>	£28
Halibut <i>mushroom puree, truffle potato, pancetta, chicken jus</i>	£29

From the Land

Suckling Pig <i>spiced butternut squash, sage gnocchi, mustard onion, pork jus</i>	£26
Wild Mushroom Risotto <i>truffle chantilly, king oyster mushroom, tarragon foam</i>	£19

SOMETHING CHEESY

Perl Las <i>crisp pastry, marinated raisins, grape chutney, walnuts</i>	£9
---	----

A SWEET FINISH

Apple mousse <i>meringue, cassis sorbet</i>	£9
Sticky toffee <i>coffee poached dates, coffee ice cream</i>	£9
Dark chocolate <i>hazelnut nougatine, vanilla ice cream</i>	£9
Polenta and olive oil <i>poached blackberries, orange curd</i>	£9

Allergy Information: Please let our team know in case of any allergy or dietary requirements.
We will be happy to help and advise.

TASTING MENU

Tasting menu to be taken by the whole table

Potted Shrimp | *prawn butter, shellfish espuma*

Truffle polenta | *rosemary, Parmesan*

Steamed scallop | *ponzu, lime zest*

Koester Wolff, Reisling Kabinett, Rheinhessen, Germany, 2015 (75ml)

~

Cod | *crispy oyster, cider, miso, squid ink vinaigrette*

Ktima Gerovassiliou, Viognier, Macedonia, Epanomi, Greece 2016 (75ml)

~

Crab | *mascarpone risotto, chorizo, cured egg yolk*

Kyperounda Winery, Petritis, Limassol, Pitsilia, Cyprus, 2016 (75ml)

~

Loch Duart Salmon | *smoked white wine velouté, caviar*

Château De Tracy, Pouilly Fumé, Loire, France 2015 (75ml)

~

Halibut | *truffle potato, pancetta, chicken jus*

Oak Ridge Winery, Maggio Chardonnay, California, USA, 2015 (125ml)

Or

Suckling Pig | *spiced butternut squash, sage gnocchi, mustard onion, pork jus*

Ondarre, Rioja Reserva, Rioja, Spain 2012 (125ml)

~

Perl Las | *crisp pastry, marinated raisins, grape chutney, walnuts (Supplement £7)*

Optional Port or Dessert Wine

~

Vanilla pannacotta | *lemon curd, blackberry sorbet*

Michele Chiarlo, Nivole Moscato d'Asti, Piedmont, Italy, 2016 (75ml)

£75 per person

Wine flight £45 per person

Allergy Information: Please let our team know in case of any allergy or dietary requirements.

We will be happy to help and advise.