



TASTING MENU

7 Courses for £120

Wine Pairing £75 | Cellar Selection Pairing £140

Snacks

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Onion Broth

*grilled cheese*

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Smoked Loch Duart Salmon

*oyster, mylor prawns and sea buckthorn*

*(Optional Supplement 20g Exmoor Caviar £45)*

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Tom's Potatoes

*mushroom, chilli, truffle and crispy chicken skin*

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Cornish Hake

*burnt aubergine, passionfruit, brawn and curry spices*

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Aberdeen Angus

*rib, tongue, cheek, celeriac and brown butter*

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Beetroot Sorbet

*yoghurt, liquorice and mint*

oOo

Poached Pears

*sweet cheese, hazelnut and shiso vinegar*

*Selection of Artisan British Cheeses to be taken as an additional course*

*£18.50 plate for the table*