

TASTING MENU 7 Courses for £120 Wine Pairing £75 | Cellar Selection Pairing £140

Snacks

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White Onion Soup marmite crumpet 000

Seaweed Custard smoked eel, beef broth and caviar (Optional Supplement 20g Exmoor Caviar £45)

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Mushroom and Truffle Porridge

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Cornish Cod english mustard, smoked roe and brassicas 000

Roast Creedy Carver Duck pickled walnut, pumpkin and smoked beetroot

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Carrot Sorbet yoghurt, liquorice and mint

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Brown Sugar Meringue quince, cardamom and coffee

Selection of Artisan British Cheeses to be taken as an additional course £18.50 plate for the table