



TASTING MENU

5 Courses

Wine Pairing £65 | Cellar Selection Pairing £110

White Onion Soup  
*marmite crumpet*

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Mushroom and Truffle Porridge

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Cornish Cod  
*english mustard, smoked roe and brassicas*

oOo

Roast Creedy Carver Duck  
*pickled walnut, pumpkin and smoked beetroot*

oOo

Carrot Sorbet  
*yoghurt, liquorice and mint*  
(Optional supplement £8)

oOo

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*