

Tasting menu

Seabass tartare, oyster cream, green apple and shiso

Handpicked Devon Crab, Hass avocado, wasabi and finger lime

Cornish Bluefin Tuna, late summer tomatoes, blood peach, smoked almond pesto and basil

Roast Newlyn Cod, persillade of Scottish girolles, line caught squid, crisp potatoes and Alsace bacon

Roast Pigeon “des Gourmets”, chestnut puree, apricot and Sri Lankan cinnamon

Vanilla cream with raspberry jelly, raspberry and shiso sorbet and “100’s and 1000’s”

Apricot and chamomile Mille-feuille, Pompona vanilla, Crème Diplomat and apricot sauce

OR

Chocolate barquette, Mekonga 70%, Sicilian pistachio and salted caramel

£ 155 per person

Wine pairings chosen by our Sommelier

6 wines (75ml) £100 per person

3 wines (75ml) £50 per person

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

*Please be aware that Game dishes may contain shot.