

Tasting Menu

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Isle of Tarbet Scallop. White Peach, Tomato & Basil Vierge

Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon

Roast Saddle of Cumbrian Lamb, Artichokes, Provencal Ratatouille, Green Olives & Tomato

Amarena Cherry & Estate Dairy Yoghurt Sandwich

Apricot & Chamomile Mille-Feuille with Pompona Vanilla & Apricot Sauce

Or

English Raspberry Souffle with Lemon Verbena Ice Cream & Raspberry Leaf Tea Sauce

195 per person

Wine pairings chosen by our Sommelier

6 wines 120 per person 3 wines 60pp – speak with our sommelier

Tea & Infusions pairing (6) by *Lalani & Co* & *Nazani Tea* 60 per person