

Tasting Menu

(Adjustments and Substitutions are possible, please speak to a member of the team on the day or email us)

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Seared Cornish Blue Fin Tuna, Peach, Basil & Late Summer Vierge

(Phil Howard's Langoustine Dish, Parmesan Gnocchi, Truffle Purée & Potato & Truffle Butter Sauce)
(Optional Extra, £20 Supplement)

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

Roast Maison Garat Chicken, Scottish Girolles & Vin Jaune

Milk Chocolate & Damson Trifle

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