



TASTING MENU

7 Courses for £115

Wine Pairing £70 | Fine Wine Flight £135

Tomato
and basil

oOo

Raw Cornish Mackerel
gooseberry, oyster and horseradish
(Optional 30g Pot of Exmoor Caviar £45)

oOo

Tom's Potatoes
truffle, lovage and pickled girolles

oOo

Cornish Cod
beans, courgettes, mint and salted lemon

oOo

Stonehurst Leicestershire Longwool
burnt tomato ketchup, feta and vegetables from the farm

oOo

Blackcurrant Lead Cream
blackcurrant jam

oOo

English Raspberries
verbena and meadow hay

Selection of Artisan British Cheeses to be taken as an additional course
£16 plate for the table



VEGETARIAN TASTING MENU

7 Courses for £115

Wine Pairing £70 | Fine Wine Flight £130

Tomato
and basil

oOo

Charred Cabbage
chilli and brown butter

oOo

Tom's Potatoes
truffle, lovage and pickled girolles

oOo

White Onion and Lime Dumplings
beans, mint and salted lemon

oOo

Grilled Courgettes
ricotta, buckwheat and smoked butter

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Blackcurrant Leaf Cream
blackcurrant jam

oOo

English Raspberries
verbena and meadow hay

Selection of Artisan British Cheeses to be taken as an additional course
£16 plate for the table



PESCATARIAN TASTING MENU

7 Courses for £115

Wine Pairing £70 | Fine Wine Flight £130

Tomato
and basil

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Raw Cornish Mackerel
gooseberry, oyster and horseradish
(Optional 30g Pot of Exmoor Caviar £45)

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Tom's Potatoes
truffle, lovage and pickled girolles

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Cornish Cod
beans, courgettes, mint and salted lemon

oOo

Lightly Smoked Loch Duart Salmon
buckwheat and burnt tomato

oOo

Blackcurrant Lead Cream
blackcurrant jam

oOo

English Raspberries
verbena and meadow hay

Selection of Artisan British Cheeses to be taken as an additional course
£16 plate for the table