

TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche

Pulenta Estate Cabernet Sauvignon, Argentina 2020

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**Hayman's Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel**

***Gewurztraminer, Morande' Estate Reserve Casablanca, Chile 2020***

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Cornish Whiting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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**Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb**

***Malamado Fortified Malbec NV, Zuccardi***

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Cornish Yarg Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers

Fonseca 10 year old Tawny, Portugal

Tasting Menu £60 per person

Wine flight £55 per person

Executive Chef Kevin Fawkes

Please inform us of any allergies or dietary requirements so that we may assist you.

Adults require around 2000 calories a day.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT