



TASTING MENU

*Our 5-course Tasting Menu, lovingly created by Gregory Marchand & The Team
Using dishes following inspiration
from the freshest & most exciting seasonal ingredients*

Bacon Scone, Maple Syrup & Cornish Clotted Cream

Heritage Tomato Panzanella, Cherries, Pickled Shallots & Basil

Searred Cornish Turbot, Crab Bisque, Braised Fennel, Kumquat, Lovage Oil & Fresh Herbs

Wooley Park Farm Duck Breast, Aubergine & Spring Onion Salad

Almond Rice Pudding, Jasmine Ice Cream & Raspberries

Banoffee, Nutmeg & Caramelized Pecan

TASTING MENU - £70

Must be ordered by the Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £60

*Four glasses of 100 ml, carefully selected by our Sommelier Team to highlight the best of
the wine world's small, artisanal & eco-friendly producers*