



Tasting Menu

Tartare of Venison, Mushroom Ketchup, Sorrel, Blackberries, Beetroot

Pan Fried Scallop, Charred Leek, Black Onion Seeds, Roast Roscof Onion Broth

Foie Gras Crumble, Maple Bacon, Blood Sausage, Pickled Apple

Celeriac "Risotto", Braised Salsify, Confit Egg Yolk, Chicory, Chestnut & Winter Truffle

Glazed Pig Cheek, Blood Orange, Pickled Kholrabi, Nasturtium

Pan Fried Cod, Spinach, Cod Roe Rosti Potato, Lobster & Lemon Beurre Blanc

Lamb Wellington, Navarin of Lamb, Crispy Sweetbread, Braised Heritage Carrots, Mint Jus

Roast Banana Sorbet

Mango & Caramelised White Chocolate Cremeux, Pine Fir Ice Cream

£70 per person

For the whole table only.

Mike Bullard
Chef Director