



All guests have the same menu. Dietary guests can be accommodated.

SUMMER TASTING MENU

Roasted tomato & red pepper soup, pesto Genovese, pinenuts (VG,GF,DF)

Truffle arancini, porcini emulsion, parmesan, chives (V)

Cured salmon, heritage beetroots, cab sav reduction, avocado puree, watercress (GF,DF)

Confit chicken, miso sweetcorn, sesame wild mushrooms, asian greens, XO sauce (GF,DF)

Strawberry Eton mess, vanilla meringue, textures of strawberry, basil & balsamic (V,GF)

AUTUMN TASTING MENU

Delicia pumpkin soup, pumpkin seeds, pickled walnut, gruyere (V,GF)

Wild mushroom tart, white onion puree, pickled shallots, egg yolk jam (V,DF)

Pan fried salmon, cornish mids, watercress & spinach, verjus sauce, dill oil (GF)

Crispy pork belly, truffled cauliflower puree, caper & raisin, roasted shallot, cider jus (GF,DF)

Pear and almond frangipane tart, cognac soaked prunes , crème fraiche (V)

WINTER TASTING MENU

Almond gazpacho, green grapes, sherry vinaigrette, sourdough crouton, truffle oil (V)

Flamed kohlrabi, smoked cashew hummus, black garlic emulsion, chicory, dukkah (VG,GF,DF)

Blackened cod, chorizo & butter beans, wild garlic pesto, crispy matchstick potatoes (GF,DF)

Braised ox cheek, celeriac puree, savoy with smoky bacon, parsnip crisps, red wine jus (GF,DF)

76% Chocolate cremeux, textures of raspberry, crème fraiche, hazelnut praline (V)

SPRING TASTING MENU

Pea & mint panna cotta, smoked ham hock, hollandaise, parmesan crisp (GF)

Truffle arancini, porcini emulsion, parmesan, chives (V)

Burrata Pugliese, tomato tartare, extra virgin olive oil, basil cress (V,GF)

Lamb rump, shoulder croquette, feta, sprouting broccoli, black olive, lamb sauce

BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce (V)

