

SET MENU

3 courses £65.00

Afternoon tea

Starters

Sake washed Cornish monkfish, Provençal citrus, pickled cucumber & fennel, smoked bone dashi, coriander

Braised chanterelles and cèpes, Acquerello rice, aged parmesan & Autumn truffle

Mains

Hebridean halibut, St Austell Bay mussels, cider velouté, roasted celeriac & sea buckthorn

Gascon guinea fowl, potato terrine & trompette mushroom, crapaudine beetroot & port puree

Desserts

Japanese citrus parfait, basil & yoghurt sorbet with finger lime

Pink Lady apple with 32% Dulcey chocolate mousse, salted caramel & cinnamon