

4 Course Menu

130

Six grapes port cured Dordogne foie gras, red flesh plum, toasted brioche
or
Cornish lobster, Ceps & Madeira, Ibérico ham, Provencal citrus, Head sauce

Shellfish raviolo, golden Oscietra caviar, wild mushroom & seaweed duxelles,
36 month aged parmesan
15/30 supplement

Roasted Cornish Monkfish, Rutabaga & Brown butter, Squid Bourguignon sauce
or
Newlyn line caught Sea bass, Baked onion, Aubergine & miso, Bouillabaisse

Devon lamb, braised neck, 'neeps & tatties', haggis sauce
or
Highland venison, braised red cabbage, chestnut, beetroot & port, cocoa nib jus

Selection of British Isles cheeses
20 supplement

Manjari 64% chocolate, Miyagawa citrus, cold brew coffee ice cream
or
Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit Fours