



Crab Sandwich/Walnut
Parsnip/Crowdie/Garden Honey
Smoked Tartare/Egg Yolk

Ox Tongue/Pumpkin/Poacher 50

Bread & Butter

First

Locally Shot Partridge, Salsify, Pear
Hen of the Woods, Leek, Sage (with Truffle £10 supplement)
Loch Duart Salmon, Fennel, Curry, Lime

Second

Ratte Potato, Smoked Eel, Lovage
Middle White Pork Belly, Apple, Turnip
Lobster & Crevette Ravioli, Shellfish Bisque

Third

Highland Venison, Red Cabbage, Elderberry
Grimaud Guinea Fowl, Celeriac, Mustard
Cornish Monkfish, Artichoke, Savoy, Truffle
Hispi Cabbage, Miso, Peanut, Buttermilk

Cheese

4/6 Cheeseboard, Chef's Garnish Board (£20/£25 supplement)
Tunworth Cheese & Australian Black Winter Truffle Toastie (£15 supplement)

Crossover

Fourth

Blackcurrant, Lemon, Cow's Milk, Meringue, Oat
35% Dulcey Chocolate Mousse, Yuzu, Grapefruit
Praline Parfait, Cherry, Coffee, Mascarpone

Coffee £3 Petit Fours £4

£95 per person

