

A LA CARTE

Porthilly oyster
nature or ponzu vineger

£
3.50 per shell

STARTERS

Tartare of yellowfin tuna
hass avocado, wasabi, shiso

15.00

Roast octopus
taramasalata, Suffolk potatoes, red wine bagna cauda

18.00

Stuffed chicken wing **

17.00

Scottish langoustine, pumpkin, chestnut

Cornish sardines

10.00

Kabu turnip, smoked eel, horseradish

Dorset crab ravioli **

19.00

sea vegetables, roasted seaweed consomme, pickled dulse

Optional Black Truffle supplement **

10.00

MAIN COURSES

Cornish Red Mullet **

33.00

Roscoff onions, English squash, ceps

Steamed wild brill

35.00

Cornish mussels, hand rolled farfalle, Champagne & caviar sauce

Gilthead bream

27.00

chanterelles, cuttlefish, BBQ leeks

Roast Newlyn cod **

30.00

parsley root, Cornish squid, sprout tops

Roast Goosnargh duck

28.00

sausage roll of the leg, parsnip, "Garbure"

SIDES

Spinach

4.50

smoked creamed potato **

4.50

Optional Black Truffle supplement **

10.00

TRUFFLE MENU

120.00

Snacks

Aged beef broth

steamed buns, black truffle cream

Hand rolled spaghetti

aged parmesan, Winter truffle

Dover sole

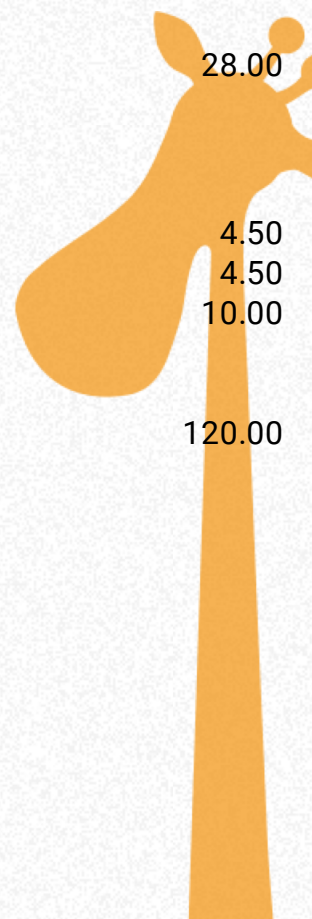
cauliflower, smoked shallots, Winter truffle

Vacherin Mont d'Or

honeycomb, pear, Winter truffle

Koshihikari rice

pumpkin ice cream, gingerbread



DESSERTS

£

Souffle	11.00
passion fruit, biscotti, passion fruit ice cream	
2014 Riesling Kabinett, Bernkasteler Badstube, Dr. Thanisch	8.50 a glass
Crème caramel	10.00
golden raisins, Sauternes, Madagascan vanilla	
2011 Chardonnay/Scheurebe Beerenauslese, J. Umathum, Austria	13.00 a glass
Tart	12.50
banana, salted caramel, Guanaja chocolate	
2014 Late Harvest Mourvedre, Cline Cellars, Contra Costa, California, USA	15.00 a glass
Chocolate pave	13.00
36% caramelia, hazelnuts, olive oil	
2009 Royal Tokaji 5 Puttonyos, Hungary	18.00 a glass
Selection of British	13.50
cheeses homemade oat cakes, honeycomb, fig	
Graham's 20 Year Old Tawny, Portugal	15.00 a glass

TASTING MENU

90.00

120.00 with
Black Truffle **

Snacks

Tartare of yellowfin tuna

hass avocado, wasabi, shiso

Cornish mackerel

Kabu turnip, smoked eel, horseradish

Roast octopus

taramasalata, Suffolk potatoes, red wine bagna cauda

Hand rolled black truffle spaghetti

aged parmesan, black truffle, olive oil - supplement 15.00

Gilthead bream **

salsify, yellow leg chanterelles, cuttlefish

Roast Newlyn cod **

parsley root, Cornish squid, sprout tops

Comte **

honeycomb, pear, oatcakes

Pumpkin **

Brillat Savarin cream, gingerbread, medjool dates

Chocolate pave

36% caramelia, hazelnuts, olive oil

Petits fours



CHEF'S TASTING MENU

8 courses

£100.00

6 courses

£80.00

4 courses

£65.00

Snacks

Tartare of yellowfin tuna

hass avocado, wasabi, shiso

Flame grilled mackerel

Suffolk potatoes, Oscietra caviar, Lincolnshire smoked eel

Roast octopus

taramasalata, Suffolk potatoes, red wine bagna cauda

Steamed halibut

Cornish mussels, beef tendon, parsley broth

Roast Goosnargh duck

sausage roll of the leg, parsnip, "Garbure"

Munster

honeycomb, fig, oatcakes

Buttermilk panna cotta

Miyagawa, mandarin, coconut

Chocolate pave

36% caramelia, hazelnuts, olive oil

Petits fours

FESTIVE MENU

3 courses

£52.00

Wild boar ragu

hand rolled farfalle, truffled pork fat, pecorino Sardo

Porthilly oysters

English squid, seaweed, cucumber

Line caught mackerel

bergamot, orange, puntarella

Gilthead bream

white polenta, smoked leeks, chanterelles

Cornish pollack

curried parsnips, pomegranate, Ras El Hanout

Iberian pork cheek

creamed potato, medjool dates, Pedro Ximenez

Christmas pudding tart

Brandy, white chocolate, orange

Warm baked chocolate

pumpkin ice cream, chestnut, gold leaf

Truffled Baron Bigod - additional £10.00

honeycomb, pear, oatcakes