



TASTING MENU

£95

Wine Pairing £75
Fine Wine Pairing £125

Amuse Bouche

Loch Duart Salmon

Squid Ink Mussels | Fennel | Citrus Vinaigrette
Fine Wine – Condrieu, Maison Les Alexandrins, 2021

Beetroot Tart

Poppyseed Curd | Relish | Celery
Fine Wine – Famille Perrin, Cotes-du-rhone Villages, 2020

Roasted South-Coast Seabass

Pickled Golden Turnip | Preserved Lemon | Smoked Sea Lettuce Sauce
Fine Wine – Yarra Valley, Chardonnay, 'Wombat Creek', 2019

Devonshire Venison Loin

Celeriac & Buttermilk | Purple Kale | Spiced Jus
Fine Wine - Pomerol, 'Le Jardin de Petit-Village', 2018

Pre – Dessert

Vanilla Brûlée

English Blackberry | Lime | Yoghurt
Fine Wine – Dogobo, Tokaji Aszu, 6 Puttonyos, 2016

Plate of South West Cheeses

Angel-crafted Thyme Crackers | Seasonal Chutney | Quince
£16 supplement
Fine Wine – Croft Vintage 1977

Leaf Tea or Speciality Coffee with Umber & Ecrú hand-made Petits Fours £6.50

Please let us know if you have any allergens or dietary requirements
A discretionary service charge of 10% is added to your bill