

STARTERS

English sweet corn & saffron veloute, Mayfield cheese polenta soft quail egg, clove jelly (v) <i>Dairy, egg</i>	11.00
Flammed red mullet, ratatouille salad, thyme pesto, Lautrec garlic, bottarga <i>Eggs, fish, nuts</i>	12.00
Josper grilled baby octopus, red pepper broth & confit, fried potatoes, smoked paprika, marjoram <i>Molluscs</i>	12.00
King crab, cucumber, radish pickles, radish leaf & macadamia pesto asian dressing, horseradish snow, yuzu sorbet <i>Soya, gluten, fish, nuts, mustard, crustacean</i>	14.00
Milk fed veal carpaccio, coastal herbs, seaweed dressing, Baerii caviar <i>Fish, gluten, sulphur dioxide</i>	13.50
Foie gras terrine, Chardonnay jelly, vineyard peach sorbet, home made scots pine bread <i>Gluten, sulphur dioxide</i>	14.00
<i>Sommelier recommendation: 2016, Meiomi Chardonnay, Monterey-Sonoma-Santa Barbara, USA</i>	7.50

MAINS

Summer truffle risotto, girolle mushroom, Cornish gouda, wild mushroom broth, chive oil (v) <i>Dairy, sulphur dioxide</i>	27.00
Seared John Dory, lasagna fresh pasta, wild mushroom, organic cabbage, white Penja pepper foam <i>Gluten, sulphur dioxide, fish, dairy, egg</i>	30.00
Poached lobster, blueberry sauce, coral cavatelli fresh pasta, celery juice <i>Dairy, sulphur dioxide, gluten, crustacean, celery</i>	34.00
Wild pigeon, black pudding puree, kohlrabi swirl, quetsches, tarragon emulsion <i>Eggs, sulphur dioxide, gluten, dairy</i>	28.00
Trio Rhug Estate organic lamb, Cornish heritage baby carrot, melon ketchup, sumac <i>Dairy, gluten, sulphur dioxide</i>	32.00
Dry aged Hereford rib eye, stuffed baby aubergine, Turnworth, black garlic & miso bearnaise <i>Egg, Dairy, sulphur dioxide, gluten</i>	36.00