



TASTING MENU

*A 5-courses Tasting Menu lovingly created by Gregory Marchand & The Team
Using dishes following inspiration
from the freshest most exciting seasonal ingredients*

Bacon Scone, Maple Syrup & Cornish Clotted Cream

Foie Gras Pressé, Smoked Eel, Beetroot & Horseradish

Seared Cornish Turbot, Crab Bisque, Burnt Grelot Onion,
Lovage Oil & Fresh Peas

Wooley Park Farm Duck Breast, Baby Carrots,
Rainbow Chard & Za'atar

Sorrel Parfait, Pea Cremeux & Wild Strawberries

Banoffee,
Nutmeg & Caramelized Pecan

TASTING MENU - £70

Must be ordered by the Entire Table - Vegetarian Menu available

ADD WINE PAIRING - £60

*Five glasses of 100 ml carefully selected by our Sommelier Team highlighting the best of
the wine World's small, artisanal & eco-friendly producer*