



CHEF'S MENU

Spring Sample

CLASSIC

Chicken Tea | Gougère | Mackerel

Lamb, Kimchi, Wild Garlic

Scallop, Pork Belly, Soy

Westcombe Dairy Veal, Onion, Liver

Golden Cross, Fruit Loaf

CHEESE COURSE WITH DRINKS PAIRING £10.00

Rhubarb & Custard

Buttermilk, Campari, Blood Orange

Sweets

£60

5 PAIRED DRINKS £40

FISH & SHELLFISH

Porthilly Oysters

Razor Clam, Rhubarb

Scallop, Pork Belly, Soy

Monkfish, Mussels, Beetroot

Golden Cross, Fruit Loaf

CHEESE COURSE WITH DRINKS PAIRING £10.00

Marmalade Sponge

Hazelnut, Pear, Chocolate

Sweets

£65

5 PAIRED DRINKS £40

VEGETABLE

Mushroom Tea | Gougère | Spelt

Potato, Ewe's Curd, Garden Vegetables

Turnip, Hispi Cabbage, Seaweed

Gnocchi, Broccoli, Sesame

Golden Cross, Fruit Loaf

CHEESE COURSE WITH DRINKS PAIRING £10.00

Rhubarb & Custard

Chocolate, Beetroot, Orange

Sweets

£50

5 PAIRED DRINKS £40

Chef's Menu to be had by the whole table

Dietary requirements can be catered for on request &/or when ordering please inform your waiter about any allergies