



## Tasting Menu

Porthilly oysters  
Tempura with wasabi tartare  
Natural with cucumber rice wine granita  
*Leveret IQ Premium Brut NV, Marlborough, New Zealand*

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Venison carpaccio  
Cornish venison, artichokes, shimeji mushrooms, radishes, parsnips, parmesan  
*2016 Three Realms, Pinot Noir, Romania*

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Crab raviolo  
Cornish shellfish, sea greens, lemongrass, lime leaf & turmeric root  
*2015 Riesling, Clos St-Jacques, Alsace, France*

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Scallops  
Spiced lentils, cauliflower, golden raisins, maple verjus  
*2014 Gruner Veltliner, Zero G, Wagram, Austria*

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Duck  
Five spiced duck breast, teriyaki orange glaze, crispy duck croquette, carrot,  
turnip & greens  
*2016 Malbec, Sierra Alta, Mendoza, Argentina*

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Baked Alaska  
Passionfruit, mango, pineapple & mint  
*2013 "Deen" De Bortoli, Botrytis Semillon, Australia*

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Chocolate Treats

£55 including an Amuse Bouche and homemade bread  
Wine Flight £32.50 per person