



## Tasting Menu

Porthilly oysters

Tempura with wasabi tartare

Natural with cucumber rice wine granita

*2016 Sauvignon, Fernlands, Marlborough, New Zealand*

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Gazpacho

Heritage tomatoes, fresh Cornish crab, basil, spiced tomato sorbet

*2016 Riesling, Kuhlmann-Platz, Cave de Hunawehr, Alsace, France*

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Salmon

Cucumber, fennel, citrus, yuzu dressing

*2015 Pecorino, Pemo, Terre di Chieti, Abruzzo, Italy*

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Mackerel

Mackerel sandwich, beetroot, celeriac, watercress, rosemary aioli

*2016 Viognier, Baron de Baussac, Languedoc, France*

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Flat Iron Steak

Ox cheek croustillant, shemeji mushrooms, miso, roast shallots, nasturtium

*2016 Malbec, Sierra Alta, Mendoza, Argentina*

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Chocolate Fondant

Raspberry sorbet, chocolate soil, fresh raspberries

*Croft Reserve Tawny Port*

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Fruit Salad

Lemon sago, Coconut gel, pineapple sorbet

£55 including an Amuse Bouche and homemade bread

Wine Flight £33.50 per person