



Tasting Menu

Porthilly oysters
Tempura with wasabi tartare
Natural with cucumber rice wine granita
2016 Sauvignon, Fernlands, Marlborough, New Zealand

Gazpacho
Heritage tomatoes, fresh Cornish crab, basil, spiced tomato sorbet
2016 Riesling, Kuhlmann-Platz, Cave de Hunawehr, Alsace, France

Mackerel
Blow torched local mackerel, fennel, citrus, cucumber & yuzu
2017 Vinho Verde, Casal De Ventozela, Portugal

Hand dived Scallops
Crispy belly pork, apple, cauliflower, miso puree, soy apple dressing
2016 Gewurztraminer, Waimea Estate, Nelson, New Zealand

Lamb
Moroccan spiced lamb, harissa couscous, apricot, almonds, mint yoghurt
2017 Primitivo, Oltre Passo, Puglia, Italy

Chocolate Fondant
Raspberry sorbet, chocolate soil, fresh raspberries
Croft Reserve Tawny Port

Fruit Salad
Pineapple sago, Coconut gel, mango sorbet

£55 including an Amuse Bouche and homemade bread
Wine Flight £33.50 per person