

Oysters - £3.75 each

Tempura with baby gem, wasabi tartare, pickled cucumber
Natural with rice wine cucumber granita, ponzu lime dressing

Amuse bouche & homemade bread

Miso butter
Complimentary

Falmouth Bay scallops

Five spiced pork belly, miso cauliflower puree, apple, soy & ginger dressing
2019 Pinot, Gewurtztraminer, Riesling – Yealands, Marlborough, New Zealand

Venison carpaccio

Crown prince pumpkin, beetroot, pickled shimejis, roast garlic, nasturtiums
2017 Fleurie – Poncie, domaine du Vissoux – Beaujolais, France

Bass

Roasted bass, Cornish mussels, Korean spiced bisque, roast celeriac, spring onion, crispy shallots
2019 Riesling, Eins Zwei Dry – Rheingau, Germany

Or

Lamb

Lamb rump, lamb faggot, star anise carrot puree, kallettes, seaweed butter, soy master lamb jus
2019 Cotes du Rhone, Domaine Brusset – Rhone, France

Blue cheese ice cream

Poached pear, candied walnuts, digestive tuile
Graham's 10-year-old reserve Tawny Port

Or

Chocolate

Chocolate cremeaux, yuzu gel, miso caramel, sesame praline, coconut lime sorbet
2018 Late Harvest tokaji, patricuis – Tokaji, Hungary

Petit fours

Complimentary

Sides £4 - Seasonal greens in seaweed butter / home cut fries / mashed potato
6 course Tasting Menu £60 / 4 course £40 – Wine Pairing £22.50 / £30

***Please note that our Tasting Menu is designed for all guests on the table to enjoy together.**