

SMOKED MACKEREL DOUGHNUTS - HORSERADISH, HERRING ROE4.5

NATURAL OYSTER – RHUBARB VINEGAR, WHEY4.5

POTATO & OYSTER FRITTER – SEAWEED TARTARE4.75

*Blanc de Blancs Grand Cru, F. Bonville - Champagne, France NV*18

BEETROOT (v)

GOAT'S CHEESE CUSTARD, MOLASSES, DAMSON, CHIA SEEDS

12.5

SMOKED ONION (v)

CHESTNUT, ONION BROTH, BEER MUSTARD SEEDS, BEARNAISE SAUCE

10

HAND DIVED SCALLOPS

APPLE, TURNIP, BUTTERMILK, LOVAGE

17

PORK BELLY

CAULIFLOWER, PLUM BOSHI, CABBAGE, ELDERBERRY & LARDO

27

LEMON SOLE

SCALLOP, COCONUT LOBSTER BISQUE, SEA BUCKTHORN, GRAPES

28

CELERIAC (v)

KING OYSTER, HEN OF THE WOODS, TRUFFLE, CARAMELISED WHEY, WILD GARLIC

19

BRASSICAS IN WILD GARLIC BUTTER | FRIES

4.5

CHOUX BUN

JERUSALEM ARTICHOKE ICE CREAM, BLACK GARLIC CARAMEL, TRUFFLE PRALINE

10

PEAR

SOURDOUGH ICE CREAM, WHITE CHOCOLATE MOUSSE, PRALINE, PORTHLEVEN HONEY

12

BAKED CHEESE

HIBISCUS MISO, RHUBARB, RASPBERRY, CUSTARD CRUMBLE

10