



8 Course Tasting Menu

Snacks and Homemade Bread

Jersey Royal Potatoes

BBQ Jersey Royal, Cheese Curd, Lovage

Devon Crab

Crumpet, Brown Butter Hollandaise, Celery

Chalk Stream Trout

Yuzu Ponzu, Bisque, Japanese Radish

Cornish Cod

Tartare, Chip, Malt Vinegar

Salt Aged Lamb

Wye Valley Asparagus, Lamb Fat Fondant, Smoked Yoghurt

Pre – Dessert

Gariguette Strawberry

Olive Oil, Thai Basil, Long Peppercorn

Available all Sittings

8 Courses £105 per head / Wine Pairing £80 / Fine Wine Pairing £120

Bon Appetit from Jamie Pearce and the team

A discretionary service charge of 12.5% will be added to your bill. Please notify us in advance of any dietary requests or food allergies. 6 and 8 course menu prices based on the standard menu without any supplementary dishes. * 6 Course menu is the standard menu with the asterisked dishes omitted

During busy services please allow 15-20 minutes between courses