

# TASTING MENU

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## CURED NEWLYN BRILL

Gooseberry, Cornish broad beans, Sea herbs  
*Covers-Kauter R3 Riesling 2023*

## LINE CAUGHT SEABASS

Pickled Soul Farm radish, Bisque, Langoustine mayonnaise  
*Maison Les Alexandrins 'Le Cabanon' 2023*

## FALMOUTH CARROTS

Romesco, Pangratato, Nduja  
*Quatre Vin Rosé 2022*

## CORNISH DUCK

Falmouth spring onion, Black garlic  
*Mary Taylor Valençay 2022*

## PHILIP WARREN'S LAMB

Polenta, Green sauce  
*Corralillo Garnacha 2021*

## CUSTARD TART

Pedro Ximenez, Candied nuts  
*Dobogó Mylitta Tokaj 2022*

£70

*Recommended wine pairings*  
£59

