

TASTING MENU

FAL NATIVE OYSTERS (SUPPLEMENT)

Lemon & fermented chilli or Cornish nduja oil £4 each or 6 for £22

YUZU & LIMONCELLO CURED TROUT

Beetroot, Sweetcorn, Dill yoghurt

Corralillo Gewürtzstraminer 2022

NEWLYN LINE CAUGHT BASS

Bisque, "Pashas patch" artichokes, Crab

Trevibban Mill Harlyn 2020

TRUFFLED POTATO TERRINE

Shimeji mushroom, Cauliflower

Château Ksara Blanc de Blancs 2022

WEST COUNTRY DUCK

Maple swede, Black garlic

Unico Zelo 'Jungle Jungle' 2022

DUCHY VENISON

Turnip, Caper, Celeriac, Jus

EQ Cool Climate Syrah 2016

CHOCOLARDER WHITE CHOCOLATE MOUSSE

Blackberry & champagne sorbet, Blackberry, Pistachio crumb

Oremus Tokaji 2019

£70

Recommended wine pairings

£59

