Build Your Own Tasting Menu

Summer / Autumn

please choose **one** dish from each section for the whole group

Welcome Snacks

Amuse

* **“The Pasty”**

*Swede Tagliatelle, Oxtail Ragu, Black Pepper & Potato Tuille*

* **Scone**

*Cornish Cheddar Scone with Marmite Butter OR Roast Chicken Butter*

* **Cornish Crab**

*Toasted Crumpet, Picked White Crab, Brown Crab Emulsion, Apple & Dill “Caviar”*

* **Corn**

*Corn Chowder, Chicken Skin Cracker with Chipotle Spiced Corn*

Starter

* **Salmon**

*Beetroot Cured Salmon, Horseradish Crème Fraiche, Pickled Baby Beets*

* **Rabbit**

*Confit Rabbit Bon Bon, Carrot & Tomato Consommé, Pea & Baby Gem Fricassee*

* **Mushroom**

*Wild Mushroom Rye Pastry Tartelette, Cured Egg Yolk, Baby Rocket*

* **Summer Squash**

*Butternut Squash & Courgette Roulade, Spelt & Barley & Semi Dried Tomatoes*

Second Course

* **Anchovy**

*Grilled Baby Gem Lettuce, Smoked Lardons, Parmesan Croutes*

* **Potato & Allium**

*Jersey Royals, Chive Emulsion, Pickled Shallot, Set Soured Cream*

* **Pigeon**

*Roast Pigeon Breast, Confit Thigh, Pickled Brambles, Toasted Buckwheat*

* **Scallop**

*Shellfish Bisque, Saffron Cracker & Buttered Leeks*

Main

* **Pork Trio**

*Pork Loin, Duchy N’duja & Crackling Croquette, Potato Roulade & Apple Sauce*

* **Hake**

*Hake & Crab Butter Kiev, Wilted Summer Greens, Salt & Vinegar Triple Cooked Chips*

* **Duck**

*Roasted Breast, Leg & Roast Shallot Tartelette, Egg Yolk & Corn Emulsion, Sage & Oat Crumble*

* **Salmon**

*Pan Roasted Salmon, Fowey Mussels, Saffron & Camel Valley Sauce, Wilted Greens*

Pre Dessert

* **“Apple Pie”**

*Buttery Pastry, Elderflower Custard, Apple Gel, Apple Blossom*

* **Cherries**

*Vanilla Poached Cherries, Cherry Gel, Dark Chocolate Cremeux, Sablé Breton*

* **Meringue**

*Torched Italian Meringue, Pickled Elderberries, Confit Pinenuts*

* **Affogato**

*Clotted Cream Ice Cream, Frangelico Liqueur, Hazelnut & Espresso*

Dessert

* **“Cream Tea”**

*Tea Infused Parfait, Strawberry Consommé, Glazed Scones & Clotted Cream*

* **“Malteser”**

*Malt Ice Cream & Chocolate Lolly, Chocolate Cremeux*

* **Cheesecake**

*Honey & Vanilla Cheesecake, Pistachio Baklava & Raspberries*

* **“Cheese Course”**

*Pecan, Treacle & Thyme Tart, Cornish Blue*

Dietaries will be sent a bespoke menu based on requirements and menus chosen