Build Your Own Tasting Menu

7 courses - £95 per person

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 Wild Garlic Butter OR Roast Chicken Butter*

* **Scallop**

*Pan Fried Scallop, Roe Cracker & Sea Veg*

* **Taramasalata**

*Nordic Rye Toast, Pickled Cucumber Dill Oil & Crispy Capers*

Starter

* **Salmon**

*Cornish Orchards Cider Cured Salmon, Buttermilk, Watercress & Caviar*

* **Beef**

*Fillet Tartare, Cured Egg Yolk, Pickles & Focaccia Croutes*

* **Goats Cheese**

*Polmarkyn Farm Goats Cheese Ice Cream, Local Honey & Crispbread*

* **Mackerel**

*Mackerel Tartare, Brioche, Horseradish Crème Fraiche, Seaweed Caviar*

Second Course

* **Pollock**

*Pan Roasted Looe Pollock, Salt & Vinegar Cockles & Seaweed Butter*

* **Potato & Allium**

*Jersey Royals, Wild Garlic, Pickled Shallot, Set Soured Cream*

* **Rabbit**

*Rabbit Bon Bon, Carrot Consommé, Pea & Lettuce Fricassee, Radish*

* **Cornish Crab**

*White Crab Scotch Egg, Asparagus, Brown Crab Butter Hollandaise*

Main

* **Pork Trio**

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

* **Hake**

*Poached Hake, Crab Beignet, Bisque, Parisienne Potato*

* **Lamb**

*Lamb Rump, Braised Neck Shepherd’s Pie, Wild Garlic, Peas & Roast Shallot*

* **Bass**

*Pan Roasted Bass, Fowey Mussels, Camel Valley Sauce, Sea Veg*

Pre Dessert

* **“Apple Pie”**

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

* **Affogato**

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

* **Rhubarb**

*Vanilla Poached Rhubarb, Rhubarb Gel, White Chocolate Cremeux, Sablé Breton*

* **Foraged Flowers**

*Gorse Flower Cream Choux Bun, Orange Sherbert*

Dessert

* **“Cream Tea”**

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

* **“Malteser”**

*Malt Ice Cream & Chocolate Lolly, Chocolate Cremeaux*

* **Cheesecake**

*Lemon Curd & Raspberry Ripple Cheesecake*

* **“Cheese Course”**

*Quince & Almond Cornish Congress Tart, Cornish Brie*

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