

MENU FIVE 160

RAW ORKNEY SCALLOP
lobster bisque, green apple, shiso dressing

POACHED CORNISH COD
smoked roe, dulse, samphire

GLAZED CHICKEN BALLOTINE
white bean, morteau sausage, tarragon, creme fraiche

OR
ROASTED CAULIFLOWER
lovage salsa, salty fingers, autumn truffle

AYNHOE PARK VENISON
delica pumpkin, confit parsley root, pumpkin seed emulsion

OR
CORNISH TURBOT
green olive, braised celery, fennel cream, crispy squid

TO ADD // CHEESE TROLLEY (3, 5, 7)
£12/£20/£28

TOASTED PISTACHIO MOUSSE
sour cherry compote, vanilla, milk chocolate ganache

MENU SEVEN 185

RAW ORKNEY SCALLOP
lobster bisque, green apple, shiso dressing

CURED CHALK STREAM TROUT
rose yoghurt, cucumber relish, gin essence

POACHED CORNISH COD
smoked roe, dulse, samphire

GLAZED CHICKEN BALLOTINE
white bean, morteau sausage, tarragon, creme fraiche

OR
ROASTED CAULIFLOWER
lovage salsa, salty fingers, autumn truffle

AYNHOE PARK VENISON
delica pumpkin, confit parsley root, pumpkin seed emulsion

OR
CORNISH TURBOT
green olive, braised celery, fennel cream, crispy squid

TO ADD // CHEESE TROLLEY (3, 5, 7)
£12/£20/£28

BERGAMOT CURD
olive oil jelly, basil semifreddo, lemon verbena

TOASTED PISTACHIO MOUSSE
sour cherry compote, vanilla, milk chocolate ganache

TO DRINK

AN INTRODUCTION: 90
SOMMELIER'S CHOICE: 205
SOFT & SOPHISTICATED: 60

TO DRINK

AN INTRODUCTION: 110
SOMMELIER'S CHOICE: 260
SOFT & SOPHISTICATED: 72