

MENU

Autumn 2023 - September, October & November

Aberdeen Angus Beef Tartar

Truffle Confited Egg Yolk X Smoked Salt

Native Lobster Bisque

Torched Lobster Tail X Chilli Oil X Preserved Lemon

Wild Cornish Turbot

Champagne Beurre Blanc X Charred Samphire

24 Hour Sous Vide Pork Belly

Pumpkin Puree X Spiced Apple Compote X Toasted Walnut

Brown Butter Roasted Guinea Fowl

Seared Breast X Confited Leg Croquette X Brown Butter
Sauce X Tarragon Oil

Glenmorangie Caramel Baked Pear

White Chocolate & Fennel Ganache X Fennel Pollen



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