



### Desserts

#### Chocolate Delice

Caramelised Peanuts | Chocolate Soil | Salted Caramel Ice Cream

£9.00

*CYT, Late Harvest Sauvignon Blanc (125ml) £4.80*

#### Lemon Parfait

Dill Meringue | Lemon Gel | Olive Oil Jelly

£9.00

*Clos Dady, Sauternes (125ml) £5.50*

#### Coffee Panna Cotta

Mini Cinnamon Doughnuts | Evaporated Milk Ice Cream

£9.00

*CYT, Late Harvest Sauvignon Blanc (125ml) £4.80*

#### Pineapple Carpaccio

Coconut Sorbet | Lime | Mango Gel | White Chocolate Powder

£9.00

*Clos Dady, Sauternes (125ml) £5.50*

#### Artisan Cheese

Walnut & Raisin Bread | Quince | Apple | Truffle Honey

£9.50

*Croft Quinta de Roeda Port (50ml) £7.00 / Fairway Shiraz (South Africa) (125ml) £3.90*

*Please ask your server should you wish to view a detailed*

*Allergen breakdown of our dishes*

*A Discretionary 10% service charge will be added to your bill*

*All prices are inclusive of VAT*

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### Tasting Menu

Amuse Bouche

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#### Pressing of Rabbit

Cherries | Pistachio | Rye Crisp

*Gran Tesoro Viura*

#### Brixham Crab

Apple | Cucumber | Radish | Wasabi | Puffed Rice | Yuzu

*Avito Pinot Grigio Rose*

#### Long Horn Lamb

Loin | Shoulder | Sweetbread | Haricot Blanc | Broad Beans | Goats Curd

*Finca Flinchman Malbec Roble*

#### Artisan Cheese

Walnut & Raisin Bread | Quince | Apple | Truffle Honey

**(Supplement Course £9.50)**

*Croft Quinta de Roeda Port / Fairway Shiraz*

#### Pre-Dessert

#### Coffee Panna Cotta

Mini Cinnamon Doughnuts | Evaporated Milk Ice Cream

*CYT, Late Harvest Sauvignon Blanc*

**6 Course Tasting menu £55.00**

**Matching Wine Flight £35.00**

Tasting menu is to be taken by the whole table

Last Orders for tasting menu 9pm

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### Starters

#### Brixham Crab

Apple | Cucumber | Radish | Wasabi | Puffed Rice | Yuzu

£12.95

*Avito Pinot Grigio Rose (125ml) £4.40*

#### Goats Curd

Textures of Beetroot | Ginger | Coriander

£8.50

*Petirrojo Sauvignon Blanc (125ml) £4.30*

#### Scorched Confit Salmon

English Peas | Mint | Verjus Dressing | Tendrils

£8.50

*Dark Horse Chardonnay (125ml) £5.20*

#### Foie Gras

Pickled Summer Berries | Ginger Bread | Nasturtium

£12.50

*Palena Merlot (125ml) £4.40*

#### Pressing of Rabbit

Cherries | Pistachio | Rye Crisp

£12.00

*Gran Tesoro Viura (125ml) £4.10*

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### Main Courses

#### Long Horn Lamb

Loin | Shoulder | Sweetbread | Haricot Blanc | Broad Beans | Goats Curd

£26.50

*Finca Flinchman Malbec Roble (125ml) £4.60*

#### Sea Bass

Quinoa | Courgette | Brown Shrimp | Seaweed Butter

£19.50

*Gran Tesoro Viura (125ml) £4.10*

#### Surrey Farm Beef

Fillet | Braised Cheek | Stilton Gnocchi | Watercress | Parsley | Red Wine Jus

£28.50

*Palena Merlot (125ml) £4.40*

#### Peterhead Cod

Fillet | Brandade | Coconut | Cauliflower | Golden Raisins | Seaweed | Curry

18.00

*Fairway Chenin Blanc (125ml) £3.90*

#### Barbary Duck

Breast | Leg | Pak Choi | Aubergine | Shitake | Spring Onion | Lotus Root | Consommé

22.00

*Solar Viejo Rioja Crianza (125ml) £5.00*

### Side Orders £4.00

*Creamed Spinach*

*Cumin Buttered Baby Carrots*

*Heirloom Tomato Salad*

*Hand Cut Chips*

*Tenderstem Broccoli & Almonds*