

TASTES OF SEASON

(to be served to the whole table)

The beginning

miniature tastes of our favourite creations
past and present

Bibendum egg

Cheltenham beetroot

sherry cream, smoked pike roe

New season Torbay prawns

toasted rice, lemon oil

Singaporean style

Cornish monkfish, Singaporean pepper sauce,
pickled cucumber

Scottish girolles

Cornish winkles, green dill

Somerset kid goat

Scottish razor clams, sea beet sauce

International cheese board

£25 supplement as an extra course

Bergamot and grenadine plum

French “Sollières” fig

black cardamom, Vin Santo sabayon

£185

TASTES OF SEASON
VEGETARIAN

The beginning

miniature tastes of our favourite creations
past and present

Bibendum egg

Cheltenham beetroot

sherry cream

Grilled trombetta courgette

Ajoblanco

Artichoke barigoule

Lemon and mustard

Scottish girolles

green dill

Mashed potato

Satay sauce

International cheese board

£25 supplement as an extra course

Bergamot and grenadine plum

French "Sollières" fig

black cardamom, Vin Santo sabayon

£185