



A LA CARTE

Cheltenham beetroot

sherry cream, smoked pike roe

New season Torbay prawns

toasted rice, lemon oil

Cornish winkles

bone marrow, green dill

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Scottish fallow deer

2018 pickled walnut, coffee parmesan, hazelnut

Cornish monkfish

Singaporean style

Pigeon Royal

tamarind, golden turnip, coriander

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International cheese board

£25 supplement as an extra course

New season mango

olive oil and bergamot

Scottish cep

banana and Mount Gay rum syrup

 denotes this dish is available with new season white truffle, £15 per gram

£165

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*