

STARTERS

PLEASE SELECT X1 FOR THE ENTIRE GROUP

Sea Bass Tartare

Oyster cream, green apple, shiso

Hand-picked Devon Crab

Hass avocado, wasabi, finger lime

Native Lobster Ravioli

Bouillabaisse sauce, basil, olive oil

Roast Orkney Scallops

Stuffed chicken wing, new seasons garlic, roasting juices

Phil Howard's Langoustine Dish (£25 supplement)

Parmesan gnocchi, truffle purée, potato & truffle emulsion

MAIN COURSES

PLEASE SELECT X1 FOR THE ENTIRE GROUP

Roast Newlyn Cod

Line caught squid, new season morels, Alsace bacon

Roast John Dory

Parmesan gnocchi, spring carrots, English peas

Roast Cornish Turbot

Hand rolled buckwheat Macaroni, English asparagus, morels

Black Leg Chicken & Morel Vol au Vent

Wild garlic creamed potato, Vin jaune, spring truffle

DESSERT

PLEASE SELECT X1 FOR THE ENTIRE GROUP

Chocolate Sundae

Salted caramel, reduced milk ice cream, pain de gene

Coconut Tart

Mango, passion fruit, white chocolate

Gariguette Strawberries

"1000 Flower" honey, Mascarpone, lemon thyme

Selection of British and French Cheeses (£22 supplement)

Oat cakes, preserved figs, pickled walnut