

# FROM THE WATERS AND THE WILD

## TASTING MENU

Cornish Crab  
*Brown Crab Emulsion, Kohlrabi, Sea Herbs*



Grilled Foie Gras  
*Toasted Brioche, Nectarine, Carrot Purée, Candied Pecan*



Smoked Bone Marrow Agnolotti  
*Corn, Datterini Tomatoes, Aged Pecorino*



Grilled Cornish Octopus  
*Charred Aubergine & Pepper, Pig's Trotter, Rouille*



Roast Venison Loin  
*Fondant Roscoff Onion, Nut Crumble, Lovage Pesto,  
Candied Kumquats*



Coll de Dama Black Figs  
*Lemon Thyme Cream, Honeycomb, Red Wine & Port*

*For food allergies and intolerances please alert a member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.*