



STARTERS

Orkney scallop with white radish & shiso blossom	32
Celeriac with chervil, angelica seed & ripe avocado	20
Nest Egg	12
Tender swede with warm hay buttermilk & black truffle	28
<i>(White truffle: £30 supplement)</i>	

CAVIAR

Exmoor Cornish salted caviar 30g / 50g / 125g	49 / 80 / 190
Beluga caviar 30g / 50g / 125g	190 / 295 / 495
<i>Caviar is served with crème fraiche, chives, pickled shallot & crystal bread</i>	

MAINS

Steamed day-boat turbot in a warm nasturtium broth	68
Cornish lobster dumpling, fresh pasta & herb veil, Delica pumpkin broth	68
Black & Blue (<i>Charred A5 Wagyu beef with black garlic & tempura spring onion</i>)	150
Globe artichoke with mushroom shavings, lemon thyme & nasturtium flower	48

DESSERTS

Lime sherbet with prickly ash	12
Dark chocolate & sour cream	18
Fig Leaf	18
Bee pollen panna cotta, coriander seed & muscovado cake, quetsche preserve to share	16/pp
Selection of cheeses from the trolley, seasonal rye loaf & chutney	18