

## TASTING MENU

## Bread & broth Land & sea

Peas, mint & yuzu

White asparagus, jamon, Clarence Court smoked egg & morels cooked over juniper

Steamed Cornish turbot, celtuce, mussels, vermouth sauce & bacon crumb

Roast Herdwick lamb with smoked anchovies, green asparagus & wild garlic

Selection of cheeses, seasonal fruit loaf & chutney (Optional extra course 24 supplement)

Staircase

Canelé cooked in beeswax Pebble

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295

145

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements. Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.