

Tasting menu

1st Course

Pan Seared Scallop

Confit Chicken Wings, Jerusalem Artichoke + Hazelnut

2nd Course

Spinach + Ricotta Tortellini

Cherry Tomato, Olive Oil, Balsamic + Beurre Blanc

3rd Course

Newlynn Pollock

Turnip Fondant + Puree, Mussel Sauce

4th Course

Venison Wellington

Glazed Roscoff Onion, Pomme Dauphine, Blackberry + Jus

5th Course

Banana Souffle

Chocolate Sorbet

£55.00

Available Monday – Saturday 6PM – 7.30PM

*all of our meats are prepared using the water bath technique and are served pink *all dishes are freshly prepared please be aware a main meal may take up to 35 minutes to cook and serve. *all of our dishes are designed to be part of a three-course meal and are made from fresh using local produce. *all of our dishes are prepared in a kitchen that handles nuts. *some of our dishes contain raw or lightly cooked eggs.