

# Seasonal Tasting Menu

*Content subject to change with and  
during each season*

**Gifts** from the kitchen

**Bread** and butter

Autumnal **vegetable broth**  
smoked turnips – crosnes – rocket

Emotions of cheese and pineapple **“soixante-dix”**

Cornish **crab**  
celeriac – Granny Smith apple  
smoked paprika honeycomb – oyster leaf

Ruby glazed **beetroot**  
toasted spiced seeds – yoghurt snow – sorrel

Scottish **halibut**  
leek fondue – crispy onion – red wine fish sauce

Roast **venison**  
sweet and sour pear – pickled red cabbage  
dulse – wakame

**“Lemon and lime”**

Burnt English egg surprise **“10/10/10”** Autumn  
Butterscotch baked apple – rose petals

**“Mint choccy chip”**

**£95.00 per person**