LUNCH

LUNCH 3 *£60* LUNCH 5 *£85*

NEWLYN MACKEREL
green strawberry, cucumber, tarragon

HERITAGE TOMATO
buffalo milk, artichoke, sanbaizu

BRIXHAM BRILL
jersey royals, roe, sauce bourride

MIÉRAL GUINEA FOWL
asparagus, wild garlic, comtė

STICKY TOFFEE PUDDING
rum, winter spices, dulcey

CHEESE BOARD
(£5 supplement)

TASTING

TASTING 5 *£109* TASTING 7 *£139*

LANGOUSTINE
wye valley asparagus, shiso, oscietra

LA BRESSE SQUAB PIGEON
oabika, peanut, black kosho

RABBIT
smoked eel, lovage, horseradish

WILD TURBOT
white asparagus, blood orange, morteau

LONGHORN BEEF
morel, duck liver, alliums

BLOOD ORANGE
prosecco, walnut

WYE VALLEY RHUBARB
almond, rose, panela sugar

À LA CARTE

£89

LA BRESSE SQUAB PIGEON
oabika, peanut, black kosho

LANGOUSTINE
wye valley asparagus, shiso, oscietra

RABBIT
smoked eel, lovage, horseradish

WILD TURBOT
white asparagus, blood orange, morteau

LONGHORN BEEF
morel, duck liver, alliums

BRIXHAM BRILL
jersey royals, roe, sauce bourride

AMALFI LEMON
lemon thyme, ginger, limoncello

WILD STRAWBERRY SOUFFLÈ
basque cheesecake, violet, gariguette

WYE VALLEY RHUBARB
almond, rose, panela sugar

ADAMS