



Tasting Menu
Friday 13th July

£49.95 per person

Served between 7.00pm – 8.00pm
Must be taken by all diners on the table

Pre-Starter

Smoked Duck Breast
Bulgar wheat salad

First Course

Gin Cured Salmon, Compressed Cucumber
Salmon caviar, cucumber & wasabi emulsion

Palate Cleanser

Sorbet

Fish Course

Fillet of Cornish Grey Mullet
Summer vegetable broth seasoned with pistou

Main Course

Miso Marinated Pork Fillet
Peppered pineapple, aubergine puree

Pre-Dessert

Lemon Posset
Citrus meringue, lemon sorbet

Dessert

Strawberries & Cream

Cheese Course

Optional extra - £9.50 per person
Platter to serve four people - £32.95