



SEVEN COURSE LUNCH

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ARRIVALS

*Cured trout & oyster croustade, pickled ginger
Salt baked carrot tart, smoked juniper, chamomile*

TREACLE BREAD

Served with salted Welsh butter

POULTRY BROTH

Cornish squid, white onion, acorn miso

ROASTED ORKNEY SCALLOP

BBQ maitake mushroom, chicken & whey sauce

QUAIL PITHIVIER

Morel, jus gras, black garlic

AMEDEI CHOCOLATE MOUSSE

Caramelia, malt, sea salt, vanilla

PETIT FOURS

Tasting menu £60