

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

AMUSE BOUCHE

INTERMEDIATE PLATES

Cornish Hen Crab & Native Lobster Bisque

Lobster Flesh | Espelette | Coriander

PALATE CLEANSER

PRINCIPAL DISHES

British Isle Cod

Spelt | Cornish Sea Forage | Brown Shrimp Nage

Duo of Chestnut Farm Black Turkey

Garlic Whipped Potato | Honey Glazed Chantenay Carrot

Ox Spring Ham | Kalette Sprout

Cumbrian Sausage | Summer Savoury Stuffing

Roasted Giblet Gravy

Colston Bassett & Barley Croquette

Pickled Walnut | Parsley Root | Pommery & Pear Cider Jus

DESSERTS

Warm Pear Clafoutis

Baby Pears | Mascarpone Chantilly | Pear Crisps

Oreleys Chocolate

Chocolate Ganache | Liquorice | Chocolate sorbet

Traditional Christmas Pudding

Brandy Sauce | Vanilla Ice Cream

5 course set menu

£95 p.p