



Tasting Menu

Chicken, Leek, Apricot & Rosemary Press

Apricot puree, crispy bacon, leek velouté & charcoal bread

2,4,7,9,14

Pornstar Martini

Scallops, seasoned with Roe

Sweetcorn soup & charred sweetcorn, BBQ lamb & sea vegetables

7,8,14

Sauvignon Blanc Kuki - Marlborough, New Zealand

Heritage Tomatoes

Tomato fondue, mozzarella, black olives, croutes, sea salt & garden herbs

2,7,14

Villa Sandi, Rosé

Brisket, Cornish Pasty,

Onion, gentlemen's relish, wild mushroom, port sauce, crispy shallot rings

1,2,4,7,9,14

Docks Beer, Hardgraft

Mushrooms On Toast

Puree of seps, roast field mushrooms, raw button and powdered, garlic yolk, toasted charred bread, creamed spinach with nutmeg.

2,4,7,14

Smart Dog Syrah, JP Ramos - Alentejo, Portugal

Pan Fried Line Caught Sea Bass

King prawn carbonara, samphire, parmesan crackling

2,3,4,5,7,14

Albarino 'Bernon' Bodegas Aquitania - Rias Baizas, Spain

Rhubarb

Spiced custard posset, flapjack crumble, roasted rhubarb & gin sorbet

Ferrero Rocher

with salted caramel ice cream

2,4,7,10

Old Fashioned

Tasting Menu £75 per person

£45 drinks flight per person

Please note that all dishes list allergens contained within each dish. Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf) can be made gluten free (v) vegetarian (ve) can be made vegan*

Allergens (1) Celery (2) Cereals containing gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Molluscs (9) Mustard (10) Nuts (11) Peanuts (12) Sesame seeds (13) Soya (14) Sulphur dioxide (sometimes known as sulphates)