



TASTING MENU

6 courses

Twice baked cheese souffle (v)
Black truffle, cep

Devon crab
Courgette, almond, horseradish & lime

Pressed rabbit terrine
Young leeks and heritage carrots, homemade mustard

Cornish John Dory
Brown shrimps, lemon, capers, brown butter

Suffolk x Blue Leicester lamb
Crisp lamb shoulder, smoked aubergine
pepper infused sauce

Bitter Chocolate Cream (vg)
Fig compote, whipped fig leaf

6 courses	115
6 courses with matched wines	190