

Signature Tasting Menu

£99.99 per Person

12- 1-30pm & 5-30pm – 8-30pm

**Menu to be taken by all guests
(includes appetiser)**

Sea bream ceviche

avocado and citrus vinaigrette coriander oil
Picpoul de Pinet 2020, Saint-Peyre, Languedoc, France

Pan roasted curried Cornish monkfish

mussels, saffron, mustard and
tarragon sauce
Cloudy Bay Sauvignon Blanc 2021, Marlborough, New Zealand

Breast of Wicketts farm chicken

caramelised cauliflower puree, roasted cauliflower, crispy kale,
lemon thyme jus
Pinot Noir, Pays d'Oc, Mas La Chevaliere, Languedoc, France

Beef fillet grilled, roasted shallots

celeriac and red wine sauce
Willunga 100 Cabernet-Shiraz 2016, McLaren Vale, South Australia

Selection of South West cheeses

*Sandemans Tawny Port,
Douro, Portugal*

Raspberry parfait

pistachio curd, Cornish clotted cream
Borossa Valley Botrytis Semillon 2021, Peter Lehmann Masters, Australia

Matching wine flight

£65 per person