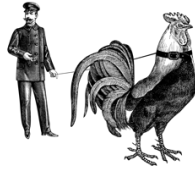


SAMPLE TASTING MENU: AUGUST

Please note that our menu is inspired by the best local and seasonal produce, so may be subject to daily changes.



South side gin aperitif & canapés

Ale bread with home churned butter

Cured sea trout, buttermilk, gin, garden radish

Miso glazed pork, smoked spring onion, BBQ celeriac

Cornish cod, cauliflower, lobster bisque, spiced hazelnut granola

Creedy Carver duck breast, duck liver, aubergine, malt onions

Strawberries, chamomile, toasted marshmallow, lime curd, wholemeal crumble

Coffee or loose leaf tea & petit fours

To be taken by the whole table

£60 per head

Please let us know when ordering if you have any allergies or intolerances.