

Taster Menu £59

To be taken by the whole table

Drinks Flight £30 100ml per glass

Cornish Sardine - Tomato Compote - Wild Garlic - Sourdough

* Knill By Mouth - St Ives Brewery

Tregassow Asparagus – peas - broad bean - goats cheese - rye

* Abstraction 1 - Muscadet

Cornish Blue Lobster- Cannelloni- Bolognese - Bisque - Parmesan

* Stellenrust - Chenin Blanc

Cod Loin - Helford Oyster - Dill - Potato - Smoked Bacon

* Alheit Flotsam & Jetsam - Cinsault

Duck Breast - Eastern Spice - Date - Apple - Saffron - Jus Roti

* Die Kat Se Snor - Pinot Noir

Dry Aged Beef Short Rib - Potato - Smoked Beef Fat - Spinach - Borderlaise

* Stellenrust After 8 - Shiraz

Optional Cheese board £10 - wine match £6

Strawberry - Fromage Blanc Sorbet - Lemon Meringue - Mint - Shortbread

* L'illa Late Harvest Chenin

or

Trink Milk Panna Cotta - Rhubarb - Sherbet – Salted Toffee Granola - Coriander

* Nuy Vorsprung - Muskadel

Set Dinner £49

Starter

Charred Asparagus - Broad Bean - Pea - Goats Cheese - Rye

Main

Beef Short Rib - Potato - Smoked Beef Fat - Borderlaise

OR

Cod Loin - Helford Oyster - Dill - Potato - Smoked Bacon

Dessert

Strawberry - Fromage Blanc Sorbet - Lemon Meringue

2nd Sauce 125ml

Muscadet '17
Abstraction 1 (FR) £7

Shiraz '17
Stellenrust After 8 (SA) £6

Chardonnay '17
Die Kat Se Snor (SA) £8

Chenin Blanc '17
Newton Johnson (SA) £8

