

## Tasting Menu

*This menu must be taken by the whole table*

### Amuse Bouche

Cauliflower and yeast cream,  
pickled apple, black pudding, lovage oil  
*M S U G F*

### Salmon

Cured Loch Duart salmon,  
avocado, garden radish, cucumber essence  
*F M S U M U G*

### Duck Liver

Duck liver pressing, soured English plums,  
almond crunch, elderflower jelly  
*E M S U G N U*

### Turbot

Day boat Cornish turbot, borlotti beans, smoked sausage  
Jerusalem artichoke, Champagne sauce  
*F M S U M U C R*

### Venison

Salt chamber aged venison, salsify, parsnip,  
preserved blackberry venison jus  
*M S U C G*

### Pre-dessert

'Treacle tart',  
damson, local yoghurt  
*M E S U G*

### Orange

White chocolate mousse, pistachio  
caramel curd, orange sorbet  
*M E G N N U*

**7 Course tasting menu £75.00 per person**  
**Tasting wine for £50.00 per person**