

The Chef's table Sample Menu

Available for 4-6 guests

8 COURSES FOR £95pp

Rosemary focaccia with San Daniele 24 month cured ham

Flatbread with woodland mushrooms, black truffle paste and Gorgonzola cheese

Somerset buffalo mozzarella with asparagus and broad beans

Risotto with Cornish lobster and wild garlic

Red mullet with peas, spinach and prosecco sauce

Rump of Durslade lamb with hen of the woods mushrooms

Blood orange Granita

Tartaleta with crème patisserie, raspberries, pistachio and bee pollen

Food allergies and intolerances: Before ordering please speak to our staff about your requirements Optional 12.5% service charge will be applied to your bill. (v) – vegan possible

