



## **chef's tasting**

west coast crab, raw orkney scallop, exmoor caviar

perigord duck liver, brioche, caramel, seasonal stone fruit

hand-rolled pasta, wild mushroom, pecorino, madeira sauce

scrabster halibut, grape, verjus sauce

anjou squab, beetroot, hen of the woods, port sauce

tunworth, perthshire gooseberry, fresh fig (£9 supp.)

apple, sour cream, caramelised walnut icecream

olive oil sponge, honey crèmeux, lemon, katy rodger's yoghurt sorbet

coffee, infusions & petit fours

£90