Gently Cooked Organic Greens Jersey Royal & Caviar sauce

Cornish Turbot PISTACHIO, CURRY LEAF & CHICKEN FAT emulsion

Spring 'Taco'

crisp pork jowl, charred onion & Rhubarb

Slow Roast Guinea FOWL BLACK OLIVE, CARROT & MORELS

Wild Fennel Granita BLOOD ORANGE & SHEEP'S milk YOGHURT

LOQUAT Sorbet LOQUAT KERNEL *mousse*, POPCORN & AMARANTH

MENU - £195 WINE PAIRING - £125