



£50 for 3 Courses

£37.50 for 2 Courses

SIP

Polgoon Seyval Blanc Sparkling 2020 (Penzance, Cornwall) // £14.00 125ml // £65 btl

BEGIN

Our Sourdough, Cultured House-Churned AFC Mushroom Butter, Miss Muffet Cheese Custard

Hand-dived Scallop Crudo, Green Cobnut Vinegar, Fig Leaf Oil, Unripe Strawberry

Venison Tartare & Fermented Chilli Tartlet, Simon Blue Weaver

Fried AFC Coral Tooth Fungus, Fermented Wild Garlic

FOLLOW

Creedy Duck Breast, Offal Boudin, Wild Leek Scapes, Last Year's Blackberries

Rod & Line Pollock, Burnt Lobster Butter, Fermented Celeriac

Mora Farm Elephant Garlic, Whey Butter, Rye, Truffle Rokke

SERVED WITH A SELECTION OF SIDES

Warm Cornish New Potatoes, Herb Sabayon

PKG Mustard Leaves, Pickled Onions

Local Greens, Wild Garlic Butter

FINISH

Sweet Cicely Panna Cotta, Pineapple Weed, Wafer

Cornish Nanny Cheese, Strawberry, Honeycomb

Some of our food may contain allergens. If you have any special dietary requirements please speak to a member of our team, who can advise you on your choice.

A discretionary charge of 10% will be added to your bill