



Supper Night

Tasting Menu

Wednesday, 4th & Thursday, 5th of August 2021

R de Ruinart NV Champagne

Amuse Bouche

Smoked roe, yuzu, tapioca

First Course

Cornish crab, hair-loom tomato, basil

Second Course

H.M Forman salmon, raw horseradish, dill

Third Course

Grilled octopus, tarama, lovage

Fourth Course

Cornish cod, mouclade sauce, crispy onions

Fifth Course

Tonka bean custard, apricots & apple marigold
