



## **TASTING MENU**

**(Autumn 2020)**

Oyster bloody Mary shot, vodka, tabasco

Sea eel gravlax, crab mousse, dill

Scallops, pumpkin pearl barley risotto, mint

Swordfish thermidor

Crab & parmesan pie

Lemon sorbet, limoncello

Beef rump steak, miso mushrooms, sesame seeds

Pork rarebit, crouton

Clotted cream ice, persimmon, orange marmalade, granola

Coffee/Tea, shortbread

**10 COURSES £50.00**

*Yuri Magni*, Head Chef

**TO BE TAKEN BY THE ENTIRE TABLE**