

# Chef's Tasting Menu

*French technique. British seasonality.*

## AMUSE-BOUCHE

**Gougère**, aged Comté, black pepper

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## FIRST COURSE

**Hamachi** crudo, preserved lemon, arbequina olive oil

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## SECOND COURSE

**Pappardelle**, wild mushrooms, brown butter, thyme

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## THIRD COURSE

**Isle of Mull scallop**, cauliflower purée, hazelnut, beurre noisette

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## FOURTH COURSE

**Cornish turbot**, leeks, vermouth sauce

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## MAIN COURSE

**Aged beef**, glazed carrot, pommes purée, red wine jus

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## PRE-DESSERT

**Citrus granité**, verbena

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## DESSERT

**Dark chocolate** crémeux, sea salt, olive oil

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