

HIDE ABOVE
TASTING MENU

Gem

Bread & broth

Flesh & bone

Confit tamarillo, fresh almond milk & fennel flowers

Brixham crab tarlet with succulents & Exmoor caviar

Nest egg

Cornish fish in two servings

Barbecued langoustine & butterhead lettuce wrap with pickled elderflower & ginger

or

Orkney scallops poached in their shell with fresh peas

Herdwick lamb smoked over eucalyptus, Pertuis asparagus, ewe's milk curd & black olive

or

Roast Huntsham farm suckling pig, Spring turnips & homemade black pudding

Selection of cheeses from the trolley, seasonal rye loaf & chutney

(Optional extra course £18 supplement)

Couquette of green asparagus & sweet cicely

Coconut

or

Iced bouquet

Garden cupcake

Basque burnt cheesecake

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140