

Driftwood Tasting Menu 4th July

Today's Aperitif

Mora Farm Strawberry and wild Elderflower Prosecco £11.00

Snacks

Our House Bread & Cultured Butter

Curgurrel Corner Tomatoes, Fresh Ricotta

Cured Gilt Head Bream, Cucumber, Shimeji & English Wasabi

Hand Rolled Linguine, St Ewe Egg Carbonara, Australian Black Truffle

Cornish Lobster, Spring Onions & Satay Sauce

Salt Baked Kohlrabi, Sweet Peas, Girolles & Roast Chicken Juices

Wild John Dory, Chickpea, Aubergine & Harissa

OR

Tregothnan Estate Deer, Beets, Redcurrants & Shiso

Sweet treats

A selection of British Cheeses with Fruits, Nuts, Biscuits & Bread (Optional Course + £8.00)

Poached White Peach, Raspberry, Lemon Verbena & Champagne

Mora Farm Strawberries, Elderflower & White Chocolate

To be taken by the entire table

£75 per head

£60 matching wine flight

Service is not included and is our guest's discretion.

Due to market availability, some ingredients may be subject to change.

Please advise us of any dietary requirements, allergens or food intolerances.