



driftwood

7 Course Tasting Menu

Cured Gilt head bream, Late Summer Tomatoes, Lovage & Iced Horseradish

Poached St Ewes Egg, Sweetcorn, Girolles & Black Garlic

Grilled Scallop, Fennel, Yusu Butter & Lemon Verbena

Wild Cornish Turbot, Coco De Paimpol, Aubergine & Spiced Pepper Sauce

OR

Cornish Lamb, Heritage Courgette, Violet Artichokes, Sheep's Curd, Pine Nut & Raisin

A selection of Cheese from the Board (Optional + £8.00)

Lemon Posset, Blueberry & Yoghurt

Bitter Chocolate 'Fruit & Nut', Salted Hazelnut Ice Cream

To be taken by the entire table last order for this menu is 9.00pm

£75.00 per person

*Service is not included and is at our guests discretion
Please advise us of any dietary requirements or food intolerances*