



Driftwood Tasting Menu

Today's Seasonal Aperitif- Rhubarb and Blood Orange Bellini £12.00

Black Olive Grissini, House Charcuterie, Smoked and Cured Fish

Fal River Native Oyster, Seaweed Hot Sauce and Yuzu Granita

Our Cornish Stout Sourdough, Cultured Butter and Smoked Crème Fraiche

Cured Cornish Mackerel, Rhubarb Kosho, Pickled Mooli, Spring Onion, Wasabi Cream and Iced Crab Apple

Smoked Potato Agnolotti, Chanterelles, Grelot Onion, St Ewe's Yolk and Black Winter Truffle

Hand Dived Scallop, Smoked Miso Sabayon, Pickled Ginger, XO Sauce and Shitake Mushroom

Cornish Skate Wing, Fowey Mussels, Cauliflower, Golden Raisin, Caper, Almond and Curry Oil

Or

Sladesdown Farm Duck, Glazed in Honey and Timut Pepper, Carrot, Ginger, Blood Orange and Grilled Tardivo

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

Blood Orange, Olive Oil and Fennel

Dark Chocolate Tart, Banana, Passionfruit and Milk Ice Cream

Coffee, Ronnfeldt Tea or Garden Tea Herb Infusion & Petit Fours

To Be Taken by The Entire Table

£95 per head

£65 Matching Wine Flight

Service is not included and is at 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.

Vegetarian options available on request

Last orders for Tasting Menu are 9pm