

## SET MENU

2 courses for 24.5 with a glass of house wine

3 courses for 27.5 with a glass of house wine

### | STARTERS |

Mackerel escabeche

saffron aioli

Cauliflower velouté (v)

puffed rice, truffle cream, potato & rosemary sourdough

Heritage beetroot (v)

Ragstone goat's cheese & Navel oranges

### | MAINS |

Cornish cod

Jerusalem artichokes, clams & shore vegetables

Guinea fowl

potato fondant, savoy cabbage & girolle mushrooms

Fresh herb gnocchi (v)

grilled artichokes & sun-blushed tomato

### | DESSERTS |

Hot dark chocolate brownie

vanilla ice cream, candied walnut & salted caramel gel

Apple, pear & blackberry crumble

custard

Ice cream or sorbet

— GALLERY MESS BY —

*rhubarb*