

*A Tale of Porthilly...*

*First*

**cod** (kelp cured & steamed)

seaweed quaver ~ vin jaune beurre blanc

**raw scallop** (nigiri)

kohlrabi rice ~ finger lime

**crapaudine beetroot**

pomme anna ~ aged kaluga caviar (n25)

*"Today's Scone:"*  
*Second*

**birds liver** (le landes)

carrot ketchup ~ smoked eel

**smoked haddock**

'vichyssoise' (2005)

**red onion fondant** (miso tart tatin)

salt baked celeriac ~ st tola

*Third*

**chicken 'tournedos rossini'**

mushroom persillade ~ roast chicken sauce

**trefranck red deer** (aged fat ~ raw ~ caramelised)

carrot over embers ~ bacon bearnaise  
(for two)

**monkfish** (cornish waters)

pearl barley risotto ~ cornish crab stick

**all of the duck** (sladesdown farm)

umeboshi condiment ~ steamed dumpling

**cheese 'n' onion**

smoked onion tea ~ black winter truffle (26/02/20)

*Fourth*

*"Yesterday's Scone:"*

**cheese**

colston basset ~ apple pie

**compañero baba**

vanilla prunes ~ lapsang crème (bridlesford farm)

**chocolate** (tulakalum 75% grand cru)

silcillian pistachio sponge ~ caramac sauce

**a fairground tale** (for two)

"ainsworth and son est 1947"  
(£10 per person, supplement)

*Winter Collection*

'we absolutely love what the winter larder in cornwall has to offer. our hand dived scallops and stunning jack crabs love the colder waters, cornish cod and haddock are at their very best. our stilton's are at peak maturity, winter beets adore the first frosts and the first winter truffles always create such a buzz in the kitchen. i hope you love our winter collection as much as we do'

chris mcclurg, chef de cuisine

