



Appetisers

Porthilly Oysters

*Raw – Shallot Vinegar – Lemon £6 each
Crispy – Cavolo Nero – Herb Mayonnaise £7 each*

Raw & Cured

Scallop – Bass – Brill – Cucumber – Ginger £24

Set Dinner Menu

Cured Brill

Sardine – Pistachio – Lime

or

John Dory

Curry Sauce – Celeriac – Apple

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#### **Bass**

*Mushroom – Leek – Hollandaise*

or

#### **Gurnard**

*Red Onion – Savoy Cabbage – Sherry – Brown Butter*

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Ticklemore Goats Cheese

*Focaccia Breadcrumbs – Beetroot
(£12 supplement)*

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#### **Blackberry**

*Pear – Ginger – Vanilla Cream Cheese – Almonds*

or

#### **70% São Tomé Chocolate**

*Hazelnut – Espresso – Cider Brandy Cream*

*Three Courses*

*Eighty-Five Pounds*

### **Recommended Wine**

**Tokaji Furmint, Dobogó, Mád, HU, 2021**

*Founded in 1869 and owned by Izabella Zwack who crafts elegant wines from five hectares of old vines around the village of Mád. Sourced from first growth sites and matured for 11 months in seasoned Hungarian oak, this dry Furmint is golden in colour with a mineral driven profile. Aromas of ripe citrus and peach lead into a palate with blossom and stone fruit, capturing the bold yet refined character of Hungary's flagship grape.*



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NEW ROAD**

*Sample*