



6 Course Tasting Menu

By Dom Taylor

Amuse Bouche

Cauliflower Soup

Panko Smoked Applewood - Crispy Leeks - Aged Parmesan

1st Course

Fish & Chips

Butter Poached Cod Cheeks - Pea Tortellini - Gherkin Ketchup - Country Cider Batter Scraps - Sweet Vinegar Perfume

2nd Course

Pan Seared Sea Bass

Lobster Emulsion - Raw & Seared King Scallop - Split Beurre Blanc - Dill Oil