
CHEF'S TABLE

AUGUST – OCTOBER
PRIVATE DINING 6–8 PEOPLE

HALFPENNY GREEN ESTATE SPARKLING ROSE

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ONION SCONE
TOMATO CLOTTED CREAM

SMOKED POPCORN

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CRUSTED COD
POTATO WHEEL, PEA, RADISH
OR
BAKED POLENTA
POTATO WHEEL, PEA, RADISH

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MUSHROOM RISOTTO
SOUFFLE, CALVO NERO, SUMAC ONIONS

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PORK BELLY
KIMCHI, APPLE, BACON, SWEET POTATO
OR
CAULIFLOWER
KIMCHI, APPLE, SWEET POTATO

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MOJITO LOLLIPOP

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LEMON TART
NOUGAT, RASPBERRY, PISTACHIO

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HOUSE FUDGE

£85 PER PERSON
OPTIONAL DRINKS PAIRING £25PP

*Food allergies and intolerances: please speak to us prior to booking if you have a specific request.
Due to seasonality and availability of produce occasionally some elements of dishes may change.*

CORNWALL PL.
KITCHEN
- BY INSPIRES DINING -