

THE TUDOR PASS

Executive Chef Alex Payne

OYSTER

PORTHILLY OYSTER | AROMATIC HERBS | CUCUMBER

BEETROOT

ENGLISH HERITAGE BEETROOT | HORSERADISH | DILL

LANGOUSTINE

SCOTTISH LANGOUSTINE | CHICKEN WING | TARRAGON

QUAIL

CAILLE DE CHANTELOUP QUAIL
WILD GARLIC | JERUSALEM ARTICHOKE

BREAM

WILD BLACK BREAM | BROCCOLI | FENNEL |
SEAWEED

STRAWBERRY

GARIGUETTE STRAWBERRY | MATCHA | FRAIS DE BOIS

CHOCOLATE

MACAE CHOCOLATE | MANDARIN
ENGLISH BREAKFAST TEA

DINNER

£140

TIP



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