
Chef Larry's focus is on the best quality ingredients,
brought together to create a tasty plate of food,
that bears inspiration from his travels.

*"Cooking and serving a plate of food
is the ultimate pleasure for me and my team"*

Much of our produce comes from Rowler Farm Estate
where sustainability is a core value.

Seasonally available ingredients will also feature
which is why the menu's will change regularly.

Our goal is to provide a warm, welcoming and intimate atmosphere
in which to enjoy outstanding cuisine,
thoughtfully prepared and attentively served.

— Larry Jayasekara & Tim Jefferies

Larry Jayasekara-Chef
Tiago Correia-Restaurant Manager
Marcello Colletti-Wine Director
Aubin Farges-Executive Pastry Chef

Starter

Otoro, Roasted Foie Gras,
Japanese Soy, Golden Oscietra Caviar

Tanera Island Hand-dived XXL Scallop,
Alsace Bacon, Kombu, Roast Chicken Jus

Brixham Crab,
Tomato, Tiger Lemon, Tomato Dashi

Tanera Island Barbecued Native Lobster,
Crème Fraîche, Wild Cardamon, Red Wine Jus

Roasted Veal Sweetbread, Cauliflower,
Scottish Giroles, Australian Black Truffle

Should you have any allergies or dietary requirements,
please inform the team before placing your order

Main

Dry Aged Wild Fillet of Tanera Island Turbot,
Courgette Flower With Lobster, Scallop, Golden Oscietra Caviar

Arnaud Tausin Poulet des Landes,
Tanera Island Langoustine, Girolles, Shellfish Sabayon, Jus Gras

Slow Roasted Rowler Farm Lamb,
Onion, Peas, Lamb Jus

40-day Aged Rowler Farm Sirloin of Beef,
Spinach, Australian Black Truffle

7-day Miso Marinade Cauliflower,
Purée, Brown Butter Sauce

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please inform the team before placing your order

Dessert

66% Cocochine Chocolate,
Biscuit, Golden Oscietra Caviar

Tahiti Vanilla Ice-Cream,
Jaggery Caramel

Strawberry Tart, Crème Diplomate,
Strawberry Java Pepper Sorbet, Fresh Gariguetta

Poached Peaches & Lemon Verbena Charlotte,
Fresh Raspberry & Lemon Verbena Sorbet

Rowler Farm Quince & Vinegar Tart,
Tosi Gorgonzola

3 courses £145