

PRÉVOST
@HAYCOCK

LEE CLARKE

8 COURSE

**JERUSALEM ARTICHOKE
LAMB TONGUE, WILD GARLIC**

**CARROT TARTAR
WHITE CHOCOLATE, CAVIAR**

**SCALLOP, CHICKEN WING
GRILLED COS LETTUCE SAUCE**

**CORNISH BRILL, SEA VEGETABLE
ROASTED CAULIFLOWER**

**RHUG ESTATE VENISON
BEETROOT, PEAR, CHESTNUT**

**BARON BIGOD, QUINCE
PICKLED WALNUT**

**PRÉVOST LIME
HONEY POT**

**APPLE, GINGERBREAD
SOMERSET BRANDY**

£85

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

5 COURSE

**JERUSALEM ARTICHOKE
LAMB TONGUE, WILD GARLIC**

**SCALLOP, CHICKEN WING
GRILLED COS LETTUCE SAUCE**

**CORNISH BRILL, SEA VEGETABLE
ROASTED CAULIFLOWER**

OR

**RHUG ESTATE VENISON
BEETROOT, PEAR, CHESTNUT**

**BARON BIGOD, QUINCE
PICKLED WALNUT**

**APPLE, GINGERBREAD
SOMERSET BRANDY**

£65

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

3 COURSE

**JERUSALEM ARTICHOKE
LAMB TONGUE, WILD GARLIC**

**CORNISH BRILL, SEA VEGETABLE
ROASTED CAULIFLOWER**

OR

**RHUG ESTATE VENISON
BEETROOT, PEAR, CHESTNUT**

**APPLE, GINGERBREAD
SOMERSET BRANDY**

£40

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