

launceston place

Tasting Menu

Amuse bouche

Oven Baked winter vegetables

caramelised endive, honey, mustard and truffle emulsion

Crispy hen's egg

Slow cooked wings, leeks and potato velouté, fresh black truffle

Roasted scallops

glazed pork belly, celeriac and textures of apple

Baked Cornish lemon sole

brown shrimps, samphire, charlotte potatoes

Pork neck fillet

glazed belly, cumin pickled cabbage, salt baked celeriac with a pork cider jus

Valrhona chocolate soufflé

Praline ganache, dark chocolate sorbet

Six courses £60.00

Six courses with wine pairing £118.00

Tasting menu will be for the entire table

Please inform your waiter should you have any special dietary requirements.

Vegetarian menu available upon request.

Includes VAT at the prevailing rate.

A discretionary service charge of 12.5% will be added to your bill.