

launceston place

Wednesday 30th May
Ben Murphy & Florence Knight

Artichoke

Bottarga | Lemon

Ravioli

Yuzu | Parmesan

Sea Vegetable

Oyster | Leek

Scallop Ceviche

Almond | Elderflower

Lamb

Nettle | Barley

Milk Flan

Rose Geranium | Strawberry

Six courses £60
Wine Pairing £40

Menus might be subject to changes due to seasonality and produce availability
Please speak to a member of staff before ordering if you have any allergies or intolerances
A discretionary service charge of 12.5% will be added to your bill
Please note this is a sample menu.