

launceston place

Tuesday 26th June

Behind the Pass

Nicholas Balfe & Ben Murphy

Snacks

Squid

Elderflower | Brown Butter

Raw Beef

Wild Garlic | Caper | Soy Yolk | Butter Lettuce

Agnolotti

Isle of Wight Tomato | Burnt Onion

Salt Marsh Lamb

Sea Kale | Cockle Vinaigrette

Raspberry

Hibiscus | Goat's Milk

Soufflé

Gooseberry | Buttermilk

Petit Fours

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.