

launceston place

Tuesday 24th July
Behind the Pass
Sat Bains & Ben Murphy

Celeriac

Mint | Pecorino

Ben

Scallop Isle of Skye

Japan 2008

Sat

Turbot

Lovage | Turnip | Verjus

Ben

Pigeon

Carrot | Dates | Black Olive | Moroccan Spice

Sat

Chocolate

Yoghurt | Balsamic | Olive Oil

Sat

Raspberry

Pistachio | Passion Berry

Ben

Six Courses £100

Wine Pairing £65

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

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

Please note this is a sample menu.