



F E R N

## **Chef's Selection - £49 per head**

to be taken by the table

**Country bread**, whipped clotted cream butter

**Crispy pigs**, burnt leek, apple

**Hash browns**, taramasalata, cucumber

**Chilled courgette gazpacho**, boscastle trout, almond

**Beef short rib**, bagna cauda, cucumber, mint

*Cornish new potatoes, garlic, brown butter*

+ £7

*BBQ tenderstem broccoli, peanut satay*

+ £7

**Passionfruit chiboust**, yoghurt, strawberry granita

*Harvest moon (cider washed 'camembert'), butter cake, apricot, raisins*

+ £15

WHERE FLAVOUR EVOLVES  
*with the seasons*

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. All of our food is freshly prepared and cooked to order. If you have any allergies, please inform a member of the waiting team, who will advise you on all ingredients used. A discretionary 12.5% service charge is added to all bills. Should you wish to have it removed, please advise one of the team.