

BY GORDON RAMSAY

OYSTERS

CHAMPAGNE & SPARKLING WINE (125ML)		
WHITE		
Devaux, Cuvée 'D', Brut, Aged 7 Years, <i>Champagne, France</i>	NV	15.00
Gusbourne, Blanc de Blancs, Brut, Appledore, <i>Kent, England</i>	2016	19.00
Deutz, Blanc de Blancs, Brut, <i>Champagne, France</i>	2013	45.00

ROSÉ

Gusbourne Rosé, Brut, Appledore, <i>Kent, England</i>	2016	17.00
Laurent Perrier Rosé, Brut, <i>Champagne, France</i>	NV	29.00

WHITE WINES BY THE GLASS (125ML)

Vernaccia di San Gimignano, <i>'Vigna Santa Margherita', Tuscany</i>	2018	10.00
Chablis, Domaine Gilles & Nathalie Fèvre, <i>Burgundy, France</i>	2019	12.00
Sancerre, Domaine Delaporte, <i>Loire Valley, France</i>	2020	14.00
Grosset 'Springvale', Riesling, <i>Clare Valley, South Australia</i>	2020	16.00
Chanin 'Bien Nacido', Vineyard, <i>Chardonnay, California, U.S.A</i>	2017	22.00
Condrieu 'Les Terrasses du Palat', <i>Domaine F. Villard, Rhône Valley</i>	2019	25.00

ROSÉ WINE BY THE GLASS (125ML)

Domaine de Triennes Rosé, <i>Côtes de Provence, France</i>	2020	8.00
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RED WINES BY THE GLASS (125ML)

Dolcetto d'Alba, G.D. Vajra, <i>Piedmont, Italy</i>	2020	10.00
Maranges, Domaine Bertrand Bachelet, <i>Burgundy, France</i>	2016	12.00
Mount Horrocks, Shiraz, <i>Clare Valley, South Australia</i>	2016	14.00
Châteauneuf-du-Pape, Domaine Pierre Usseglio, <i>Rhône Valley, France</i>	2016	22.00
Les Tourelles de Longueville, <i>Pauillac, Bordeaux, France</i>	2015	25.00

SWEET WINES BY THE GLASS (125ML)

Castelnau de Suduiraut, <i>Sauternes, Bordeaux, France</i>	2010	14.00
Passito di Pantelleria, <i>Solidea, Sicily</i>	2018	19.00
Tokaji Aszú 5 Puttonyos, <i>Disznoko Dorgó Vineyard, Hungary</i>	2012	22.00

Seabass ceviche orange, fennel £21	Scallop tartare apple, dill, jalapeño £19.50
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CAVIAR

Baeri royal	Oscietra	Beluga
30g/50g	10g/30g/50g	30g/50g
£55/£99	£27/£73/£87	£275/£545

*Served with a choice of nori waffles
or blinis*

STARTERS

Crudités, smoked cod roe	£7.50
Artichoke velouté ‘Guy Savoy’	£15
Prawn cocktail, smoked avocado, pink grapefruit	£16
Gin-cured Salmon, pickled chilli, yoghurt, soy	£17
Dorset Crab quiche, pickled apple, chervil	£19

MAINS

Soft shell Crab burger, sriracha mayo, slaw, brioche bun	£24
Cider-battered Gurnard, peas, warm tartare sauce	£26
Baked Cod, green sauce, black olive	£29
Roasted Hake, hazelnuts, purple sprouting broccoli, romesco sauce	£29

GRILL

Tandoori spiced Monkfish, cauliflower bhaji, curry sauce	£39
Spatchcock Poussin, green sauce	£26
Sirloin on the bone 350g, confit garlic, pickled shallot, béarnaise sauce	£45
Day Boat Special	£ MP

SHELLFISH

Scallop baked in the shell, spiced butter, lime	per shell	£19.50
Grilled Cornish lobster, garlic, parsley & lemon butter (half or whole)		£38/£75
St Austell bay Mussels, lemongrass, chilli, coconut broth, French baguette		£25

Jersey (Jer)	Porlock (Eng)	Morecambe Bay (Eng)	Louët-Feisser (Irl)
½ dozen £25	½ dozen £29	½ dozen £26	½ dozen £26

*Served with
shallot vinaigrette, lemon*

Chef's Selection of oysters dressed in jalapeño, cucumber & dill
½ dozen £28

CHILLED SHELLFISH PLATTER – FOR 2

Lobster, crab, scallop, mussels, oysters, clams £145

SIDES

Koffmann's fries, bonito salt	£7.50
Roasted curried cauliflower	£7.50
Purple sprouting broccoli, pistachio, chilli	£7.50
Bitter leaf salad, mustard dressing	£7.50

DESSERTS

Pear & Perry sorbet, vanilla compote	£11
Lemon & lime posset, passion fruit sorbet	£12
Chocolate mousse, pecans, coffee, lime	£12
Knickerbocker glory, blackberry & gingerbread	£14
Sticky toffee pudding, prunes, vanilla ice cream	£14
Selection of British cheese, pickled celery, crackers, chutney	£14

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 15% service charge will be added to your final bill.
All prices are inclusive of VAT.