

CAVIAR

Osciètre
10g/30g/50g
£45/£110/£195

Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs

SHELLFISH

Devilled Crab, Lemon Jam,
Tomato Ponzu,
Sourdough Crumpets
£25.00

Prawn Cocktail,
Bloody Mary Dressing
£21.00

Native Langoustine Bisque,
Rouille, Melba Toast
£18.00

Grilled Octopus,
Foamed Potato &
Blood Orange Vinaigrette
£23.00

OYSTERS

Louët Feisser (Ire.)
½ Dozen
£38

Dressed in Shallot Vinaigrette
Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£37 glass/£220 bottle

Maldon (Eng.)
½ Dozen
£36

SNACKS

Malted Sourdough, Longley Farm Butter
£5.50

Whipped Taramosalata, Radish
£8.00

Marinated Nocellara Olives
£6.00

Anchovy Toast, Confit Tomato
£6.00

Cornish Calamari, Parsley Aioli
£10.00

MAINS

Roast Halibut, Glazed Fennel, Seaweed & Cannellini Beans
£55.00

Scottish Salmon, Pickled Cucumber, Mussels & Nori
£36.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce
£29.50

Wild Mushroom & Black Winter Truffle Risotto, Aged Parmesan
£29.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt
£38.00

Beef Wellington, Confit Shallot, Red Wine Jus
£66.00

French Fries, Sea Salt
£7.50

Green Beans, Herb Butter
£7.50

Pink Fir Potatoes, Mint Persillade
£8.00

Sautéed Spinach, Confit Garlic & Red Chilli
£8.00

Bitter Leaf's & Baby Gem Salad, Fresh Herbs,
Chardonnay Vinaigrette
£7.50

SIDES

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream
£14.00

74% Valrhona Chocolate Délice, Salted Caramel,
Madagascan Coffee Ice Cream
£15.00

Prune & Spiced Almond Tart,
Armagnac Ice Cream
£15.00

Cashel Blue, Malt Loaf & Golden Raisin Jam
£17.00

Black Forest Trifle
£18.00

Seasonal Sorbet
& Ice Cream Selection
£4.00 per scoop

STARTERS

Roasted Butternut Squash Velouté, Citrus
Yogurt & Chickpea
£16.00

Kohlrabi Waldorf Salad,
Muscat Grapes, Candied Walnuts, Cashel Blue
£15.00

Puglian Burrata, Heritage Beetroot,
Pickled Muscat Grapes, Basil & Hazelnuts
£20.00

GRILL

Cornish Dover Sole
Grilled or Meunière
£59.00

Surf & Turf
*Dry-Aged Fillet of Beef, Gambero Rosso Prawn,
Lobster Peppercorn Sauce*
£72.00

Roasted Poussin,
Garlic & Herb Butter
£36.00

Scan to view
calorie menu



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.