

CAVIAR

Beluga
30g
£265

Oscietra
10g/30g
£45/£110

Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs

SHELLFISH

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

Hand Dived Orkney Scallops,
Orange & Hazelnut Butter
£32.00

Native Langoustine Bisque,
Rouille, Melba Toast
£18.00

Shetland Mussels,
Smoked Bacon, Leeks, Cider
& Grilled Baguette
£19.00

OYSTERS

Maldon (Eng.)
½ Dozen
£36

Louët-Feisser (Ire.)
½ Dozen
£38

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

SNACKS

Malted Sourdough, Longley Farm Butter

£5.50

Whipped Taramasalata, Cured Scallop Roe

£8.00

Anchovy Toast, Confit Tomato

£6.00

Marinated Nocellara Olives

£6.00

MAINS

Roast Halibut, Delica Squash, Sea Aster, Chicken Butter Sauce

£52.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt

£38.00

Steamed Scottish Salmon, Pickled Cucumber,
Mussel & Dulse Seaweed Butter Sauce

£36.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce

£29.50

Roast Parsnip & Sweet Onion Risotto, Crispy Barley, Aged Parmesan

£29.00

Beef Wellington, Confit Shallot, Red Wine Jus

£66.00

SIDES

French Fries, Sea Salt

£7.50

Green Beans, Herb Butter

£8.00

Cornish New Potatoes, Seaweed Butter

£8.00

Sautéed Spinach, Confit Garlic & Red Chilli

£8.00

Butterleaf & Baby Gem Salad,
Fresh Herbs, Chardonnay Vinaigrette

£7.50

STARTERS

Cauliflower & Smoked Potato Velouté,
Hazelnut & Black Truffle

£16.00

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

£20.00

Seabass Ceviche, Alphonso Mango &
Orange Ponzu, Aromatic Herbs

£21.00

Smokin’ Brothers Smoked Salmon,
Horseradish, Citrus Crème Fraîche

£19.00

GRILL

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

£72.00

Cornish Dover Sole
Grilled or Meunière

£59.00

Whole Roast Baby Chicken,
Nduja Hot Honey, Kalamata Olives

£36.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream

£14.00

74% Valrhona Chocolate Délice, Salted Caramel,
Madagascan Coffee Sorbet

£15.00

Prune & Spiced Almond Tart,
Armagnac Ice Cream

£15.00

Selection of British Cheeses,
Quince, Homemade Crackers

£17.00

Seasonal Sorbet
& Ice Cream Selection

£4.00 per scoop

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.