

CAVIAR

Beluga
10g/30g
£90/£265

Oscietra
30g
£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 & Rosemary Butter
£30.00

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

Chilled Shellfish Platter
Oysters, Clams, Langoustine, Cockles, Mussels, Crevettes, Devilled Crab
£55 for one | £95 for two

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

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,
House Pickles, Crème Fraîche, Soda Bread
£19.00

MAINS

Roast Halibut, Delica Squash, Wild Mushrooms & Chicken Butter Sauce
£52.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt
£38.00

Roasted Scottish Salmon, Buttered Spinach & Leeks, Brown Crab Sauce
£36.00

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

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

Beef Wellington, Confit Shallot, Red Wine Jus
£66.00

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

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

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream
£14.00

Vanilla Crème Brûlée, Raspberry Sorbet
£15.00

Spiced Pumpkin Pie, Ginger Ice Cream
£15.00

Selection of British Cheeses,
Quince, Homemade Crackers
£17.00

Seasonal Sorbet
& Ice Cream Selection
£4.00 per scoop

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.

