

CAVIAR

Oscietra
10g/30g
£45/£110

Baeri
50g
£195

*Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs*

SHELLFISH

Native Langoustine Bisque,
Rouille, Melba Toast
£18.00

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

Prawn Cocktail,
Bloody Mary Dressing
£21.00

Grilled Octopus,
Foamed Potato &
Blood Orange Vinaigrette
£23.00

OYSTERS

Maldon (Eng.)
½ Dozen
£36

Louët-Feisser (Ire.)
½ Dozen
£38

*Served with Shallot Vinaigrette & Lemon
Sommelier's pairing - Perrier-Jouët Blanc de Blancs NV
£37 glass*

SNACKS

Malted Sourdough, Longley Farm Butter £5.50

Whipped Taramasalata, Salmon Roe £8.00

Marinated Nocellara Olives £6.00

Cornish Calamari, Parsley Aioli £10.00

Langoustine & Prawn Tartalettes £8.00

STARTERS

Yellowfin Tuna Carpaccio Ponzu & Lemongrass
Dressing, Coriander, Crispy Shallots £28.00

Roasted Butternut Squash Velouté,
Citrus Yogurt & Chickpea £16.00

Kohlrabi Waldorf Salad,
Muscat Grapes, Candied Walnuts £15.00

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

MAINS

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

“Bouillabaisse”, Red Mullet, Grilled Squid, Mussels & Aioli £36.00

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

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt £38.00

Miso Roast Cauliflower,
Hen of the Woods, Pickled Shallots & Cavolo Nero £25.00

Beef Wellington, Confit Shallot, Truffle, Red Wine Jus £66.00

GRILL

Cornish Dover Sole
Grilled or Meunière £59.00

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

Confit Duck,
Braised Puy Lentils, Black Cabbage £36.00

Salmon Wellington for Two

Celeriac Purée & Fish Jus
£75

*Sommelier's pairing - Perrier-Jouët Blason Rosé NV
£37 glass*

SIDES

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 & Baby Gem Salad,
Fresh Herbs, Chardonnay Vinaigrette £7.50

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream £14.00

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

Custard & Nutmeg Tart,
Rhubarb Sorbet £15.00

Black Forest Trifle £18.00

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.