

CAVIAR

Oscietra
10g/30g/50g
£45/£110/£195

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

SHELLFISH

Native Langoustine Bisque,
Rouille, Melba Toast
£18.00

Devilled 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

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
Marinated Nocellara Olives £6.00
Whipped Taramasalata, Cured Scallop Roe £8.00
Anchovy Toast, Confit Tomato £6.00
Whitebait, Tartare Sauce £6.00
Cornish Calamari, Parsley Aioli £10.00

STARTERS

Roasted Butternut Squash Velouté,
Citrus Yogurt & Chickpea £23.00

Kohlrabi Waldorf Salad,
Muscat Grapes, Candied Walnuts £15.00

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

Peruvian Sea Bass Ceviche,
Ginger & Lime Dressing £21.00

Smokin' Brothers Smoked Salmon,
Horseradish, Citrus Crème Fraîche £19.00

MAINS

Salmon Wellington For Two, Scallop Mousse, Celeriac Purée & Fish Jus £75.00
Roast Halibut, Glazed Fennel, Seaweed & Cannellini Beans £55.00
Red Mullet, Bouillabaisse, Grilled Squid, Mussels & Aioli £36.00
Traditional Fish & Chips, Crushed Peas & Tartar Sauce £29.50
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt £38.00
Beef Wellington, Confit Shallot, Red Wine Jus £66.00
Miso Roast Cauliflower, Hen of the Woods, Baby Onions, Cavolo Nero £25.00

GRILL

Confit Duck,
Braised Puy Lentils, Black Cabbage £36.00

Cornish Dover Sole
Grilled or Meunière £59.00

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

SIDES

French Fries, Sea Salt £7.50
Green Beans, Herb Butter £8.00
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

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
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.