

CAVIAR

Beluga  
30g  
£265

Oscietra  
30g  
£110

Served with  
Blinis, Smoked Crème Fraiche,  
Soft Herbs

RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs  
£21.00

Smokin’ Brothers Smoked  
Salmon, House Pickles,  
Crème Fraiche, Soda Bread  
£19.00

Sea Trout Tartare,  
St. Ewes Egg,  
Smoked Cucumber  
£19.00

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

OYSTERS

Louët-Feisser (Ire.)  
½ Dozen  
£36  
Dressed in Shallot Vinaigrette  
*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.*  
£37 glass/ £220 bottle

SNACKS

Malted Sourdough, Longley Farm Butter  
Whipped Taramasalata, Cured Scallop Roe  
Anchovy Toast, Confit Tomato

£5.50  
£8.00  
£6.00

STARTERS

Smoked Haddock & Mussel Chowder,  
Clams, Jersey Royal Potato  
Hand Dived Scallops,  
Nduja & Blood Orange Butter  
Devilled Crab with Lemon Jam, Tomato  
Ponzu & Sourdough Crumpets  
Heritage Beetroot, Goats Curd,  
Bitter Leaves & Hazelnuts  
Shetland Mussels, Smoked Bacon, Leeks,  
Cider & Grilled Baguette

£16.00  
£26.00  
£25.00  
£18.00  
£19.00

MAINS

Dover Sole Meunière, Capers, Lemon & Sea Herbs  
Roast Halibut, English Asparagus, Sea Beet & Champagne Butter Sauce  
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt  
Cornish Skate Wing, Clams, Confit Lemon & Seaweed Butter  
Traditional Fish & Chips, Crushed Peas & Tartar Sauce  
Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage  
Beef Wellington, Confit Shallot, Red Wine Jus

£59.00  
£49.00  
£38.00  
£32.00  
£29.00  
£28.00  
£65.00

GRILL

Dry Aged Fillet of Beef,  
Confit Shallot, Peppercorn Sauce

£56.00

SIDES

Koffman’s Fries, Sea Salt  
Jersey Royal Potatoes, Seaweed Butter  
Green Beans, Café de Paris Butter  
Creamed or Steamed Spinach  
Butterleaf & Baby Gem Salad,  
Spring Herbs, Honey Mustard Vinaigrette

£7.50  
£8.00  
£7.50  
£8.00  
£7.50

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream  
Chocolate Praline Mousse, Hazelnut Brittle,  
Caramel Ice Cream  
Lemon Tart, Vanilla Ice Cream  
Cashel Blue, Quince &  
Homemade Crackers  
Seasonal Sorbet  
& Ice Cream Selection

£14.00  
£15.00  
£15.00  
£17.00  
£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.