

CAVIAR

Beluga
30g
£265

Oscietra
10g/30g/50g
£45/£110/£165

Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs

SHELLFISH

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

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
£34

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, Piperade, Coastal Herbs & Native Lobster Sauce

£49.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt

£38.00

Cornish Skate Wing, Cockles, Confit Lemon & Seaweed Butter

£32.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce

£29.50

Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage

£28.00

Beef Wellington, Confit Shallot, Red Wine Jus

£66.00

SIDES

Koffiman’s Fries, Sea Salt

£7.50

Jersey Royal Potatoes, Seaweed Butter

£8.00

Green Beans, Amalfi Lemon & Basil Butter

£7.50

Creamed or Steamed Spinach

£8.00

Butterleaf & Baby Gem Salad,
Spring Herbs, Honey Mustard Vinaigrette

£7.50

STARTERS

Puglian Burrata, Isle of Wight Tomatoes,
Galia Melon, Basil & Hazelnuts

£20.00

Smoked Haddock & Mussel Chowder,
Leek & Jersey Royal Potato

£16.00

Seabass Ceviche, Alphonso Mango &
Orange Ponzu, Aromatic Herbs

£21.00

Smokin’ Brothers Smoked Salmon,
House Pickles, Crème Fraîche, Soda Bread

£19.00

Seared Yellow Fin Tuna Nicoise

£21.00

GRILL

Native Lobster Thermidor
Whole or Half

£85/£45

Cornish Dover Sole,
Grilled or Meunière

£59.00

Dry Aged Fillet of Beef,
Peppercorn Sauce

£56.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream

£14.00

Chocolate Praline Mousse, Hazelnut Brittle,
Caramel Ice Cream

£15.00

Caramelised Mango Tart,
Coconut & Lemongrass Sorbet

£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.