

CAVIAR

Beluga  
10g/30g  
£90/£265

Oscietra  
10g/30g  
£45/£110

Served with  
Blinis, Smoked Crème Fraîche,  
Soft Herbs

SHELLFISH

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

Hand Dived Scallops,  
Amalfi Lemon &  
Basil Butter  
£26.00

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

Chilled Shellfish Platter

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

OYSTERS

Maldon (Eng.)  
½ Dozen  
£34

Carlingford (Ire.)  
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

Chilled Pea & Carosello Cucumber Velouté,  
Smoked Goat’s Curd  
£16.00

Puglian Burrata, Isle of Wight Tomatoes,  
Galia Melon, 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, 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

Roasted Red Pepper & Heirloom Tomato Risotto,  
Lemon Mascarpone & Aged Parmesan  
£28.00

Beef Wellington, Confit Shallot, Red Wine Jus  
£66.00

GRILL

Native Lobster Thermidor  
Whole or Half  
served with Koffman’s Fries and Butterleaf & Baby Gem Salad  
£85/£45

Cornish Dover Sole,  
Grilled or Meunière  
£59.00

Dry Aged Fillet of Beef,  
Peppercorn Sauce  
£56.00

SIDES

Koffman’s Fries, Sea Salt  
£7.50

Jersey Royal Potatoes, Seaweed Butter  
£8.00

Chargrilled Tenderstem Broccoli,  
Confit Garlic & Pickled Red Chilli  
£8.00

Creamed or Steamed Spinach  
£8.00

Butterleaf & Baby Gem Salad,  
Spring Herbs, Honey Mustard Vinaigrette  
£7.50

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

