

CAVIAR		SHELLFISH			OYSTERS	
Beluga 10g/30g £90/£265	Oscietra 10g/30g £45/£110	Deville	Native Lobster, Garlic & Herb Butter Whole or Half, <i>Served with Koffman's Fries and Butterleaf &amp; Baby Gem Salad</i> £85.00/ £45.00	Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette £19.00	Maldon (Eng.) ½ Dozen £36	Louët-Feisser (Ire.) ½ Dozen £38
<i>Served with Blinis, Smoked Crème Fraîche, Soft Herbs</i>		<b><i>Chilled Shellfish Platter</i></b> <i>Oysters, Clams, Langoustine, Cockles, Mussels, Crevettes, Devilled Crab</i> £55 for one   £95 for two			<i>Dressed in Shallot Vinaigrette Suggested pairing - Perrier-Jouët Blanc de Blancs N.V. £37 glass/ £220 bottle</i>	

SNACKS		MAINS		SIDES	
Malted Sourdough, Longley Farm Butter	£5.50	Roast Halibut, Piperade, Coastal Herbs & Native Lobster Sauce	£52.00	French Fries, Sea Salt	£7.50
Whipped Taramasalata, Cured Scallop Roe	£8.00	Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00	Cornish New Potatoes, Seaweed Butter	£8.00
Anchovy Toast, Confit Tomato	£6.00	Roasted Scottish Salmon, Buttered Leeks, Spinach & Sauce Veronique	£36.00	Green Beans, Confit Garlic & Pickled Red Chilli	£8.00
Marinated Nocellara Olives	£6.00	Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£29.50	Creamed or Steamed Spinach	£8.00
STARTERS		Roasted Red Pepper & Heirloom Tomato Risotto, Lemon Mascarpone & Aged Parmesan	£28.00	Butterleaf & Baby Gem Salad, Spring Herbs, Honey Mustard Vinaigrette	£7.50
		Beef Wellington, Confit Shallot, Red Wine Jus	£66.00	DESSERTS	
		GRILL		Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
				Vanilla Crème Brûlée, Raspberry Sorbet	£15.00
Chilled Pea & Carosello Cucumber Velouté, Smoked Goat's Curd	£16.00	Surf & Turf <i>Dry-Aged Fillet of Beef, Gambero Rosso Prawn, Lobster Peppercorn Sauce</i>	£72.00	Caramelised Mango Tart, Coconut & Lemongrass Sorbet	£15.00
Puglian Burrata, Isle of Wight Tomatoes, Galia Melon, Basil & Hazelnuts	£20.00	Cornish Dover Sole <i>Grilled or Meunière</i>	£59.00	Selection of British Cheeses, Quince & Homemade Crackers	£17.00
Seabass Ceviche, Alphonso Mango & Orange Ponzu, Aromatic Herbs	£21.00	Whole Roast Baby Chicken, Nduja Hot Honey, Kalamata Olives	£36.00	Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop
Smokin' Brothers Smoked Salmon, House Pickles, Crème Fraîche, Soda Bread	£19.00				



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.