

CAVIAR

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 <i>Oysters, Cockles, Clams, Mussels, Crevettes, Devilled Crab, Langoustines</i> £55 for one £95 for two		

OYSTERS

Achill (Ire.)
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

Dover Sole Meunière, Capers, Lemon & Sea Herbs	£59.00
Roast Halibut, English Asparagus, Sea Beet & Champagne Butter Sauce	£49.00
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Cornish Skate Wing, Dorset 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

Koffman’s Fries, Sea Salt	£7.50
Jersey Royal Potatoes, Seaweed Butter	£8.00
Green Beans, Café de Paris Butter	£7.50
Creamed or Steamed Spinach	£8.00
Butterleaf & Baby Gem Salad, Spring Herbs, Honey Mustard Vinaigrette	£7.50

STARTERS

Smoked Haddock & Mussel Chowder, Jersey Royal Potato	£16.00
Devilled Crab with Lemon Jam, Tomato Ponzu & Sourdough Crumpets	£25.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00
Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette	£19.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Chocolate Praline Mousse, Hazelnut Brittle, Caramel Ice Cream	£15.00
Lemon Tart, Vanilla Ice Cream	£15.00
Selection of British Cheeses, Quince &Homemade Crackers	£17.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop

GRILL

Dry Aged Fillet of Beef, Confit Shallot, Peppercorn Sauce	£56.00
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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.