

## CAVIAR

Beluga  
10g/30g  
£90/£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

Hand Dived Scallops,  
Nduja & Orange  
Butter  
£26.00

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

### Chilled Shellfish Platter

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

## OYSTERS

Maldon (Eng.)  
½ Dozen  
£34

Achill (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 £5.50  
Whipped Taramasalata, Cured Scallop Roe £8.00  
Anchovy Toast, Confit Tomato £6.00  
Marinated Nocellara Olives £6.00

## STARTERS

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  
Puglian Burrata, Isle of Wight Tomatoes,  
Galia Melon & Basil £20.00  
Seared Yellow Fin Tuna Nicoise £21.00

## MAINS

Day Boat Fish of the Day £MP  
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

## GRILL

Cornish Dover Sole,  
Grilled or Meunière £59.00  
Dry Aged Fillet of Beef,  
Peppercorn Sauce £56.00

## 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

## 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.