

CAVIAR

Beluga

30g

£265

Oscietra

30g

£110

Served with
Blinis, Smoked Crème Fraiche,
Soft Herbs

RAW

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

£19

Chilled Shellfish Platter
Oysters, Cockles, Clams, Mussels,
Crevettes, Devilled Crab

£55 for one | £95 for two

OYSTERS

Maldon (En.)
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,
Jersey Royal Potato

£16.00

Hand Dived Scallops,
Nduja & Orange Butter

£26.00

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

MAINS

Roast Halibut, Sea Beet & Champagne Butter Sauce

£49.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt

£38.00

Cornish Skate Wing, Clams, 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,
Confit Shallot, Peppercorn Sauce

£56.00

SIDES

Koffiman’s Fries, Sea Salt

£7.50

Jersey Royal Potatoes, Seaweed Butter

£8.00

Piattoni 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

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

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.