

CAVIAR

Beluga 10g/30g £90/£265	Oscietra 10g/30g £45/£110
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Served with
Blinis, Smoked Crème Fraiche,
Soft Herbs

SHELLFISH

Deville	Hand Dived	Shetland
Crab with Lemon	Scallops,	Mussels,
Jam, Tomato Ponzu &	Nduja & Orange	Leeks,
Sourdough Crumpets	Butter	Cider & Grilled Baguette
£25.00	£26.00	£19.00

Chilled Shellfish Platter

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

OYSTERS

Carlingford (Ire.) ½ Dozen £38	Maldon (En.) ½ Dozen £36	Louët-Feisser (Ire.) ½ Dozen £36
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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
Marinated Nocellara Olives	£6.00

STARTERS

Smoked Haddock & Mussel Chowder, Jersey Royal Potato	£16.00
Seabass Ceviche, Alphonso Mango & Orange Ponzu, Aromatic Herbs	£21.00
Smokin’ Brothers Smoked Salmon, House Pickles, Crème Fraiche, Soda	£19.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00

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.