

CAVIAR

Beluga  
30g  
£265

Oscietra  
10g/ 30g  
£45/£110

Served with  
Blinis, Smoked Crème Fraîche,  
Soft Herbs

SHELLFISH

Deville Crab, Lemon Jam,  
Tomato Ponzu & Sourdough  
Crumpets  
£25.00

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

Chilled Shellfish Platter

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

OYSTERS

Maldon (Eng.)  
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

Marinated Nocellara Olives

£6.00

Padron Peppers, Honey & Smoked Chilli

£8.00

STARTERS

Chilled Pea & Carosello Cucumber Velouté,  
Smoked Goat’s Curd

£16.00

Puglian Burrata, Isle of Wight Tomatoes,  
Galia Melon, Basil & Hazelnuts

£20.00

Seabass Ceviche, Alphonso Mango &  
Orange Ponzu, Aromatic Herbs

£21.00

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

£19.00

MAINS

Roast Halibut, Piperade, Coastal Herbs & Native Lobster Sauce

£52.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt

£38.00

Cornish Skate Wing, Mussels, Confit Lemon & Seaweed Butter

£32.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce

£29.50

Roasted Red Pepper & Heirloom Tomato Risotto,  
Lemon Mascarpone & Aged Parmesan

£28.00

Whole Roast Poussin,  
Nduja Hot Honey, Kalamata Olives

£36.00

Cornish Dover Sole, *Grilled or Meunière*

£59.00

Beef Wellington, Confit Shallot, Red Wine Jus

£66.00

GRILL

Surf & Turf  
*Dry-Aged Fillet of Beef, Gambero Rosso Prawn,  
Lobster Peppercorn Sauce*

£72.00

Native Lobster, Garlic & Herb Butter  
Whole or Half  
*served with Koffman’s Fries and Butterleaf & Baby Gem Salad*

£85/£45

SIDES

French Fries, Sea Salt

£7.50

Jersey Royal Potatoes, Seaweed Butter

£8.00

Chargrilled Tenderstem Broccoli,  
Confit Garlic & Pickled Red Chilli

£8.00

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

Camomile & Vanilla Crème Brûlée,  
Raspberry Sorbet

£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 1.5% service charge will be added to your final bill.  
All prices are inclusive of VAT.