

CAVIAR

Beluga
10g/30g
£90/£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

Hand Dived Scallops,
Amalfi Lemon &
Basil Butter
£26.00

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

Chilled Shellfish Platter

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

OYSTERS

Maldon (Eng.)
½ Dozen
£34

Carlingford (Ire.)
½ Dozen
£36

Louët-Feisser (Ire.)
½ Dozen
£38

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

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
£49.00

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

Beef Wellington, Confit Shallot, Red Wine Jus
£66.00

GRILL

Native Lobster Thermidor
Whole or Half
served with Koffman’s Fries and Butterleaf & Baby Gem Salad
£85/£45

Cornish Dover Sole,
Grilled or Meunière
£59.00

Dry Aged Fillet of Beef,
Peppercorn Sauce
£56.00

SIDES

Koffman’s Fries, Sea Salt
£7.50

Jersey Royal Potatoes, Seaweed Butter
£8.00

Chargilled 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

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