

CAVIAR

Beluga 10g/30g £90/£265	Oscietra 10g £45
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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
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Chilled Shellfish Platter

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

OYSTERS

Carlingford (Ire.) ½ Dozen £36	Louët-Feisser (Ire.) ½ Dozen £38
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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
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, Cockles, 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
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
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.