

CAVIAR

Beluga  
30g  
£265

Oscietra  
30g  
£110

Served with  
Blinis, Smoked Crème Fraiche,  
Soft Herbs

RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs  
£21.00

Smokin’ Brothers Smoked  
Salmon, House Pickles,  
Crème Fraiche, Soda Bread  
£19.00

Sea Trout Tartare,  
St. Ewes Egg,  
Smoked Cucumber  
£19.00

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

OYSTERS

Louët-Feisser (Ire.)  
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

Anchovy Toast, Confit Tomato  
£6.00

STARTERS

Smoked Haddock & Mussel Chowder,  
Clams, Jersey Royal Potato  
£16.00

Hand Dived Scallops,  
Nduja & Blood Orange Butter  
£26.00

Devilled Crab with Lemon Jam, Tomato  
Ponzu and Sourdough Crumpets  
£25.00

Heritage Beetroot, Goats Curd,  
Bitter Leaves & Hazelnuts  
£18.00

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

MAINS

Dover Sole Meunière, Capers, Lemon & Sea Herbs  
£59.00

Roast Cod, Dorset Cockles, Buttered Leeks & Lobster Sauce  
£32.00

Cornish Skate Wing, Clams, Confit Lemon & Seaweed Butter  
£32.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce  
£29.00

Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage  
£28.00

Beef Wellington, Confit Shallot, Red Wine Jus  
£65.00

GRILL

Dry Aged Fillet of Beef,  
Confit Shallot, Peppercorn Sauce  
£56.00

SIDES

Koffman’s Fries, Sea Salt  
£7.50

Jersey Royal Potatoes, Seaweed Butter  
£8.00

Green Beans, Café de Paris 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

Cashel Blue, 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.