

CAVIAR

Oscietra 30g £110	Baeri 30g £120
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Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs

SEAFOOD PLATTER

Mackarel, Yellowfin Tuna, Devilled Crab,
Atlantic Prawns,
Mussels & Oysters Selection
£70.00

OYSTERS

Maldon (Eng.) ½ Dozen £36	Louët-Feisser (Ire.) ½ Dozen £38
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Served with Shallot Vinaigrette & Lemon
Sommelier’s pairing : Perrier-Jouët Blanc de Blancs NV
£37 glass

SNACKS

Malted Sourdough, Longley Farm Butter	£5.50
Whipped Taramasalata	£8.00
Prawn & Pea Tartlets	£8.00
Marinated Nocellara Olives	£6.00
Cornish Calamari, Parsley Aioli	£10.00

STARTERS

Seared Scallops, Nduja Butter, Courgettes, Preserved Lemon	£35.00
Cornish Crab, Chilled Tomato Consommé	£23.00
Yellowfin Tuna Carpaccio, Ponzu & Lemongrass Dressing, Coriander, Crispy Shallots	£28.00
Heritage Carrot Salad, Hazelnut Cream, Pickled Pear & Ginger Gel, Spinach	£16.00
Tomato and Peach Gazpacho, Sourdough Croutons	£16.00
Puglian Burrata, Pickled Cherries, Apricots Black Garlic, Candied Pecans	£21.00

MAINS

Salmon Wellington for 2, Celeriac Purée & Fish Jus	£70.00
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£29.50
Bottoni Pasta, Tunworth, Pickled Shiitake, Golden Raisins, Figs Pine Nuts, Red Wine Reduction	£28.00
Roasted Halibut, Highland Girolles, Cannellini Beans	£55.00
Tahini Roasted Cauliflower, Red Pepper Romesco, Pickled Chilli, Crispy Chickpeas	£25.00
Roasted Chicken Breast, Pearl Barley, Wild Baby Leek & Chicken Jus	£42.00
Beef Wellington, Confit Shallot, Truffle, Red Wine Jus	£66.00

GRILL

Cornish Dover Sole Grilled or Meunière	£59.00
Dry-Aged Fillet of Beef Peppercorn Sauce	£52.00

SIDES

French Fries, Sea Salt	£7.50
Bitter Leaf & Baby Gem Salad, Fresh Herbs, Chardonnay Vinaigrette	£7.50
Sautéed Spinach, Confit Garlic & Red Chilli	£8.00
Tenderstem Broccoli, Preserved Lemons	£8.00
New Potatoes, Persillade	£8.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
74% Valrhona Chocolate Délice, Salted Caramel, Hazelnuts, Coffee Ice Cream	£15.00
Custard & Nutmeg Tart, Peach Sorbet	£15.00
Frangelico Tiramisu	£16.00
Balsamic Strawberries, Italian Meringue, Champagne & Basil Sorbet	£16.00
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.