

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

Spéciale de Claire (Fr.)
½ Dozen
£38

Dressed in Shallot Vinagrette
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

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 & 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 Halibut, English Asparagus, Sea Beet & Champagne Butter Sauce
£49.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt
£38.00

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.