

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

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

Chilled Shellfish Platter

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

OYSTERS

Maldon (Eng.)
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

Marinated Nocellara Olives

£6.00

Padron Peppers, Honey & Smoked Chilli

£8.00

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

£52.00

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

Whole Roast Baby Chicken,
Nduja Hot Honey, Kalamata Olives

£36.00

Cornish Dover Sole, *Grilled or Meunière*

£59.00

Beef Wellington, Confit Shallot, Red Wine Jus

£66.00

GRILL

Surf & Turf
*Dry-Aged Fillet of Beef, Gambero Rosso Prawn,
Lobster Peppercorn Sauce*

£72.00

Native Lobster, Garlic & Herb Butter
Whole or Half
served with Koffman’s Fries and Butterleaf & Baby Gem Salad

£85/£45

SIDES

French 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

Vanilla Crème Brûlée, Raspberry Sorbet

£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 15% service charge will be added to your final bill.
All prices are inclusive of VAT.