CAVIAR		RAW BAR				OYSTERS	
Beluga Oscietra 30g 30g £265 £110 Served with Blinis, Smoked Crème Fraîche, Soft Herbs		Cucumber & Avocado, Salmon, House Pickles, St. Ewes			, 	Jersey Oysters (Jr.) <sup>1</sup> / <sub>2</sub> Dozen <sup>1</sup> / <sub>2</sub> Dozen	
SNACKS		MAINS				SIDES	
Malted Sourdough, Longley Farm Butter	£5.50	Dover Sole Meunière,	Capers, Lemon, Sea Herbs	£59.	.00	Koffman's Fries, Sea Salt	£7.50
Whipped Taramasalata, Cured Scallop Roe £8.00		Roast Halibut, English Asparagus, Sea Beet, Champagne Butter Sauce		ıtter Sauce £49.	00	Jersey Royal Potatoes, Seaweed Butter	£8.00
Anchovy Toast	£6.00	Roast Hanbut, English	Roast Hanbut, English Asparagus, Sea Deet, Champagne Dutter Sauce		.00	Green Beans, Café de Paris Butter	£7.50
	20.00	Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt		£38.	.00	Spinach (Choice of: Steamed or Creamed	) £8.00
STARTERS		Cornish Skate Wing, Brown Shrimps, Confit Lemon & Seaweed Butter		weed Butter £32.0		Baby Gem & Radicchio Salad, Radish, Blackberry Vinaigrette	£7.50
Watercress & Wild Garlic Velouté,		• • • • • • •		n & Sage £28.0	.00	DESSERTS	
Crispy Hens Egg, Crème Fraîche	£15.00			£65.		Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Devilled Crab with Lemon Jam, Tomato Ponzu, Sourdough Crumpets	£25.00					Chocolate Praline Mousse, Hazelnut Britt	
Hand Dived Scallops,						Caramel Ice Cream	£15.00
Nduja & Blood Orange Butter	ange Butter £26.00 GRILL				Lemon Tart, Vanilla Ice Cream	£15.00	
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00					Cashel Blue, Onion Jam, Homemade Crackers	£17.00
Omelette Arnold Bennett	£14.00	Dry Aged Fillet of Beef, Confit Shallot, Peppercorn Sauce		£56.0		Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop

