

CAVIAR		SHELLFISH		OYSTERS	
Beluga 10g/30g £90/£265	Oscietra 10g/30g £45/£110	Deville	Hand Dived Scallops, Nduja & Orange Butter £26.00	Shetland Mussels, Leeks, Cider & Grilled Baguette £19.00	Maldon (En.) ½ Dozen £36
Served with Blinis, Smoked Crème Fraiche, Soft Herbs		Chilled Shellfish Platter Oysters, Cockles, Mussels, Crevettes, Devilled Crab, Langoustines £55 for one £95 for two		Louët-Feisser (Ire.) ½ Dozen £36 Dressed in Shallot Vinaigrette Suggested pairing - Perrier-Jouët Blanc de Blancs N.V. £37 glass/ £220 bottle	
SNACKS		MAINS		SIDES	
Malted Sourdough, Longley Farm Butter	£5.50	Roast Halibut, Sea Beet, Fennel & Champagne Butter Sauce	£49.00	Koffman’s Fries, Sea Salt	£7.50
Whipped Taramasalata, Cured Scallop Roe	£8.00	Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00	Jersey Royal Potatoes, Seaweed Butter	£8.00
STARTERS		Cornish Skate Wing, Clams, Confit Lemon & Seaweed Butter	£32.00	Piattoni Beans, Amalfi Lemon & Basil Butter	£7.50
		Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£29.50	Creamed or Steamed Spinach	£8.00
		Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage	£28.00	Butterleaf & Baby Gem Salad, Spring Herbs, Honey Mustard Vinaigrette	£7.50
		Beef Wellington, Confit Shallot, Red Wine Jus	£66.00	DESSERTS	
Smoked Haddock & Mussel Chowder, Jersey Royal Potato	£16.00	GRILL			
Seabass Ceviche, Alphonso Mango & Orange Ponzu, Aromatic Herbs	£21.00				
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00	Cornish Dover Sole, Grilled or Meunière	£59.00	Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Smokin’ Brothers Smoked Salmon, House Pickles, Crème Fraiche, Soda Bread	£19.00	Dry Aged Fillet of Beef, Confit Shallot, Peppercorn Sauce	£56.00	Chocolate Praline Mousse, Hazelnut Brittle, Caramel Ice Cream	£15.00
				Lemon Tart, Vanilla Ice Cream	£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.