

CAVIAR

Beluga  
10g/30g  
£90/£265

Oscietra  
10g/30g  
£45/£110

Served with  
Blinis, Smoked Crème Fraiche,  
Soft Herbs

SHELLFISH

Deville

Crab with Lemon  
Jam, Tomato Ponzu &  
Sourdough Crumpets  
£25.00

Hand Dived

Scallops,  
Nduja & Orange  
Butter  
£26.00

Shetland

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

Chilled Shellfish Platter

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

OYSTERS

Maldon (En.)  
½ Dozen  
£36

Cumbræ (Sco.)  
½ Dozen  
£36

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

Anchovy Toast, Confit Tomato

£6.00

Marinated Nocellara Olives

£6.00

STARTERS

Smoked Haddock & Mussel Chowder,  
Jersey Royal Potato

£16.00

Seabass Ceviche, Alphonso Mango &  
Orange Ponzu, Aromatic Herbs

£21.00

Smokin’ Brothers Smoked Salmon,  
House Pickles, Crème Fraiche, Soda

£19.00

Puglian Burrata, Isle of White Tomatoes,  
Galia Melon & Basil

£20.00

MAINS

Roast Halibut, 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

£29.50

Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage

£28.00

Beef Wellington, Confit Shallot, Red Wine Jus

£66.00

GRILL

Cornish Dover Sole,  
Grilled or Meunière

£59.00

Dry Aged Fillet of Beef,  
Confit Shallot, Peppercorn Sauce

£56.00

SIDES

Koffiman’s Fries, Sea Salt

£7.50

Jersey Royal Potatoes, Seaweed Butter

£8.00

Piattoni Beans, Amalfi Lemon & Basil 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

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.