

CAVIAR

Oscietra 10g £45	Baeri 30g £120
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*Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs*

SHELLFISH

Native Langoustine Bisque,
Rouille, Melba Toast
£18.00

Seafood Platter
Dressed Yellowfin Tuna, Seabass Ceviche,
Octopus Salad, Tiger Prawns, Devilled Crab,
Oyster Selection & Shetland Mussels
£70.00

Devilled Crab, Lemon Jam
Tomato Ponzu,
Sourdough Crumpets
£25.00

OYSTERS

Maldon (Eng.)
½ Dozen
£36

Louët-Feisser (Ire.)
½ Dozen
£38

*Served with Shallot Vinaigrette & Lemon
Sommelier's pairing : Perrier-Jouët Blanc de Blancs NV
£37 glass*

SNACKS

Malted Sourdough, Longley Farm Butter	£5.50
Whipped Taramasalata, Salmon Roe	£8.00
Langoustine & Prawn Tartlets	£8.00
Marinated Nocellara Olives	£6.00
Cornish Calamari, Parsley Aioli	£10.00

STARTERS

Yellowfin Tuna Carpaccio, Ponzu & Lemongrass Dressing, Coriander, Crispy Shallots	£28.00
Grilled Octopus, Foamed Potato & Blood Orange Vinaigrette	£23.00
Heritage Carrot Salad, Hazelnut Cream, Pickled Quince & Ginger Gel, Spinach	£16.00
Sea Bass Ceviche, Avocado Lime Sorbet, Jalapeño Oil	£20.00
Puglian Burrata, Heritage Beetroot, Pickled Muscat Grapes, Basil & Hazelnuts	£20.00

MAINS

Salmon Wellington for 2 , Celeriac Purée & Fish Jus	£70.00
Roasted Halibut, Wild Garlic Fregola & Dorset Cockles	£55.00
Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£29.50
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Miso Roast Cauliflower, Hen of the Woods, Pickled Shallots & Curly Kale	£25.00
Roasted Chicken Breast, Pearl Barley, English Asparagus & Chicken Jus	£42.00
Beef Wellington, Confit Shallot, Truffle, Red Wine Jus	£66.00

GRILL

Cornish Dover Sole <i>Grilled or Meunière</i> £59.00
Dry-Aged Fillet of Beef Peppercorn Sauce £52.00

SIDES

French Fries, Sea Salt	£7.50
Green Beans, Herb Butter	£7.50
Sautéed Spinach, Confit Garlic & Red Chilli	£8.00
New Potatoes, Wild Garlic Persillade	£8.00
Bitter Leaf & Baby Gem Salad, Fresh Herbs, Chardonnay Vinaigrette	£7.50

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
74% Valrhona Chocolate Délice, Salted Caramel, Hazelnuts, Coffee Ice Cream	£15.00
Custard & Nutmeg Tart, Blackberry Sorbet	£15.00
Frangelico Tiramisu	£16.00
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.