

## CAVIAR

Oscietra 10g/30g £45/£110	Baeri 30g £120
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*Served with  
Blinis, Smoked Crème Fraîche,  
Soft Herbs*

## SHELLFISH

Cornish Crab,  
Chilled Tomato Consommé  
£23.00

**Seafood Platter**  
Seabass Ceviche, Yellowfin Tuna,  
Octopus Salad, Devilled Crab,  
Mussels & Oysters Selection  
£70.00

Grilled Octopus,  
Potato & Lardo Foam,  
Blood Orange Vinaigrette  
£23.00

## OYSTERS

Maldon (Eng.) ½ Dozen £36	Louët-Feisser (Ire.) ½ Dozen £38
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*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
Prawn & Pea Tartlets	£8.00
Cornish Calamari, Parsley Aioli	£10.00
Marinated Nocellara Olives	£6.00

## STARTERS

Yellowfin Tuna Carpaccio, Ponzu & Lemongrass Dressing, Coriander, Crispy Shallots	£28.00
Sea Bass Ceviche, Avocado Lime Sorbet, Jalapeño Oil	£20.00
Heritage Carrot Salad, Hazelnut Cream, Pickled Quince & Ginger Gel, Spinach	£16.00
Tomato and Peach Gazpacho, Sourdough Croutons	£16.00
Puglian Burrata, Pickled Cherries, Black Garlic, Candied Pecans	£21.00

## MAINS

<b>Salmon Wellington for 2</b> , Celeriac Purée & Fish Jus	£70.00
Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£29.50
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Tahini Roasted Cauliflower, Red Pepper Romesco, Pickled Chilli, Crispy Chickpeas	£25.00
Roasted Chicken Breast, Pearl Barley, Wild Baby Leek & Chicken Jus	£42.00
Beef Wellington, Confit Shallot, Truffle, Red Wine Jus	£66.00
Dorset Rump of Lamb, Ratatouille, Roasted Gem Lettuce	£42.00

## GRILL

Grilled Halibut Steak, Sauce Vin Jaune, Shiitake Mushroom, Pickled Mustard Seed	£55.00
Cornish Dover Sole <i>Grilled or Meunière</i>	£59.00
Dry-Aged Fillet of Beef Peppercorn Sauce <i>£20.00</i>	

## SIDES

French Fries, Sea Salt	£7.50
Bitter Leaf & Baby Gem Salad, Fresh Herbs, Chardonnay Vinaigrette	£7.50
Sautéed Spinach, Confit Garlic & Red Chilli	£8.00
Tenderstem Broccoli, Preserved Lemon Dressing	£8.00
New Potatoes, Persillade	£8.00

## 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, Rhubarb Sorbet	£15.00
Frangelico Tiramisu	£16.00
Balsamic Strawberries, Italian Meringue, Champagne & Basil Sorbet	£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.