CAVIAR

Oscietra
10g/30g
£45/£110

Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs

SEAFOOD PLATTER

Marinated Octopus, Yellowfin Tuna,
Torched Mackerel, Atlantic Prawns,
Shetland Mussels & Oyster Selection

£70.00

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 £8.00

Prawn & Pea Tartlets £8.00

Marinated Nocellara Olives £6.00

STARTERS

Yellowfin Tuna Carpaccio, Ponzu &
Lemongrass Dressing, Coriander, Crispy Shallots £28.00

Pan-Roasted Scallops,
Delica Pumpkin, Foraged Sea Herbs £35.00

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

Puglian Burrata, Pickled Cranberries, Quince,
Black Garlic, Candied Pecans £21.00

Jerusalem Artichoke Soup,
Apple Gel, Crème Fraîche £16.00

MAINS

Salmon Wellington for 2, Celeriac Purée & Fish Jus £70.00

Roasted Halibut, Highland Girolles, Cannellini Beans, Lardo £55.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt £39.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce £30.50

Tahini Cauliflower, Red Pepper Romesco, Pickled
Chilli, Crispy Chickpeas

£25.00

Beef Wellington, Confit Shallot, Truffle, Red Wine Jus £66.00

GRILL

Cornish Dover Sole
Grilled or Meunière £64.00

Dry-Aged Fillet of Beef
Peppercorn Sauce
£52.00

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

Ratte Potatoes, Seaweed Butter £8.00

Roasted Hispi Cabbage, Black Garlic Ketchup £8.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream £15.00

Frangelico Tiramisu £16.00

74% Valrhona Chocolate Délice,
Salted Caramel, Hazelnuts, Coffee Ice Cream £15.00

Custard & Nutmeg Tart,
Peach Sorbet £15.00

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.