



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.

CAVIAR

Oscietra
10g/30g
£45/£110

Baeri
30g
£120

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

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

Marinated Nocellara Olives
£6.00

Cornish Calamari, Parsley
£10.00

STARTERS

Seared Scallops, Nduja Butter, Courgettes,
Preserved Lemon
£35.00

Sea Bass Ceviche, Avocado Lime Sorbet,
Jalapeño
£20.00

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

Heritage Carrot Salad, Hazelnut Cream,
Pickled Pear & Ginger Gel, Spinach
£16.00

Tomato & Peach Gazpacho, Sourdough
Croutons
£16.00

Puglian Burrata, Pickled Cherries, Apricots
Black Garlic, Candied Pecans
£21.00

MAINS

Salmon Wellington for 2, 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
Grilled or Meunière
£59.00

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

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

Balsamic Strawberries, Italian Meringue,
Champagne & Basil Sorbet
£16.00

Frangelico Tiramisu
£16.00

Seasonal Sorbet
& Ice Cream Selection
£4.00 per scoop