

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

Langoustine & Prawn Tartlets £8.00

Marinated Nocellara Olives £6.00

Cornish Calamari, Parsley Aioli £10.00

STARTERS

Puglian Burrata, Heritage Beetroot,
Pickled Muscat Grapes, Basil & Hazelnuts £20.00

Sea Bass Ceviche, Avocado Lime Sorbet,
Jalapeño Oil £20.00

Yellowfin Tuna Carpaccio, Ponzu & Lemongrass
Dressing, Coriander, Crispy Shallots £21.00

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

Watercress Velouté, Tarragon Crème Fraîche £16.00

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

Miso Roast Cauliflower,
Hen of the Woods, Pickled Shallots & Cavolo Nero £25.00

Roasted Chicken Breast, Pearl Barley,
English Asparagus & Chicken Jus £42.00

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

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

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,
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.