

CAVIAR

Sturia Oscietra 30g £110	Imperial Beluga 30g £275
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*Served with
Brown Butter Waffle,
Smoked Crème Fraiche,
Soft Herbs*

RAW BAR

Citrus-Cured Salmon, Beetroot, Dill £19.00	Seabass Ceviche, Cucumber & Avocado, Aromatic Herbs, Finger Limes £19.00	Line Caught Mackerel, Green Strawberries, Marcona Almonds £19.00
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Chilled Dressed Shellfish Platter
Crab, Scallop, Oysters, Tiger Prawn £52
Add on ½ Chilled Lobster £42

OYSTERS

Jersey (Eng.) ½ Dozen £30.00	Cumbrae (Sco.) ½ Dozen £33.00
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Chef's Selection of Oysters dressed in Rhubarb &
Blood Orange Mignonette - ½ dozen £34.00
Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£45 glass/£265 bottle

SNACKS

Alma Bakery Bread Basket - Smoked Rapeseed, Sourdough served with Seaweed Butter	£5.50
Marinated Nocellara Olives	£6.00

STARTERS

Baked Scallops, Seaweed & Lime Butter	£23.00
Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets	£24.00
Wild Herb Velouté, British Asparagus, Shetland Mussels	£15.00
Burrata, Romesco Sauce, Aubergine, Smoked Almonds	£16.00
Moules Mariniere, French Baguette	£18.00 /£36.00
Omelette Arnold Bennett	£14.00

MAINS

Beef Wellington, Confit Roscoff Onion, Red Wine Jus	£65.00
Lobster Tagliatelle, Lobster Bisque, Basil	£59.00
Dover Sole à la Grenobloise, Cucumber, Capers, Lemon	£59.00
Roasted Cod, Jerusalem Artichoke, Black Garlic, Wild Mushrooms, Hazelnuts	£36.00
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£31.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Fish Pie, Crispy Egg, Herb Crumb	£27.00
Truffle and Mushroom Risotto, Pickled Wild Mushrooms, Croutons	£22.00

GRILL

Dry Aged Ribeye 300g, Roscoff Onion, Peppercorn Sauce	£55.00
Spatchcock Baby Chicken, Green Olive, Hazelnuts, Rose Harissa	£30.00

SIDES

Creamed Spinach	£8.00
Creamed Mashed Potatoes	£8.00
Fries, Bonito Salt	£7.50
Purple Sprouting Broccoli, Café de Paris Butter	£7.50
Whitloof Chicory Salad, Spring Herbs Dressing	£7.50
Jersey Royal Potatoes, Thousand Island Dressing	£8.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop
Selection of British and Irish Cheese, Blackberry, Crackers	£17.00
Lemon Posset, Blackberries, Blackberry Sorbet	£15.00
Manjari Chocolate & Salted Caramel Delice, Espresso, Popcorn Ice Cream	£14.00
Madagascan Vanilla Crème Caramel, Sauternes Golden Raisins, Almonds	£15.00

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.