

CAVIAR

Oscietra
10g
£45

*Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs*

SHELLFISH

Devilled Crab, Lemon Jam,
Tomato Ponzu, Sourdough
Crumpets
£25.00

Native Langoustine Bisque,
Rouille,
Melba Toast
£18.00

OYSTERS

Maldon (Eng.)
½ Dozen
£36

Jersey (Je.)
½ Dozen
£36

*Dressed in Shallot Vinaigrette
Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£37 glass/ £220 bottle*

SNACKS

Malted Sourdough, Longley Farm Butter £5.50
Whipped Taramasalata, Cured Scallop Roe £8.00
Anchovy Toast, Confit Tomato £6.00
Marinated Nocellara Olives £6.00

STARTERS

Jerusalem Artichoke Soup, Truffle Brioche £16.00
Puglian Burrata, Heritage Beetroot,
Pickled Muscat Grapes, Basil & Hazelnuts £20.00
Seabass Ceviche, Alphonso Mango &
Orange Ponzu, Aromatic Herbs £21.00
Smokin' Brothers Smoked Salmon,
Horseradish, Citrus Crème Fraîche £19.00

MAINS

Roast Halibut, Delica Squash, Sea Aster, Chicken Butter Sauce £52.00
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt £38.00
Steamed Scottish Salmon, Pickled Cucumber,
Mussel & Dulse Seaweed Butter Sauce £36.00
Traditional Fish & Chips, Crushed Peas & Tartar Sauce £29.50
Roast Parsnip & Sweet Onion Risotto, Crispy Barley, Aged Parmesan £29.00
Beef Wellington, Confit Shallot, Red Wine Jus £66.00

GRILL

Surf & Turf
*Dry-Aged Fillet of Beef, Gambero Rosso Prawn,
Lobster Peppercorn Sauce* £72.00
Cornish Dover Sole
Grilled or Meunière £59.00

SIDES

French Fries, Sea Salt £7.50
Green Beans, Herb Butter £8.00
Cornish New Potatoes, Seaweed Butter £8.00
Sautéed Spinach, Confit Garlic & Red Chilli £8.00
Butterleaf & Baby Gem Salad,
Fresh Herbs, Chardonnay Vinaigrette £7.50

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream £14.00
Black Forest Trifle £16.00
74% Valrhona Chocolate Délice, Salted Caramel,
Madagascan Coffee Sorbet £15.00
Prune & Spiced Almond Tart,
Armagnac Ice Cream £15.00
Selection of British Cheeses,
Quince, Homemade Crackers £17.00
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.