



## STARTERS

**Dorset crab**  
avocado, wasabi, nashi pear  
21.00

**Monkfish**  
blood orange, taramasalata, Greek basil  
16.00

**Coddled egg**  
Iberian ham, wild garlic, truffled pain perdu  
18.00

**Cornish mackerel tartare**  
oyster cream, apple, shiso  
18.50

**Rabbit cannelloni**  
Scottish langoustine, morels, black garlic  
22.00

*Prices include VAT at 20%.*

*A discretionary 12.5% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request*

*\*Consuming raw & unpasteurised food may increase your risk of foodborne illness*



## MAIN COURSES

**Steamed wild turbot**  
squid ink rigatoni, deep sea mussels, blood orange  
39.00

**John Dory**  
morels, creamed potato, green asparagus  
35.00

**Newlyn cod**  
new season garlic, morels, line caught squid  
36.00

**21 day aged Herdwick lamb**  
pressed shoulder, lamb broth, crispy sweetbread  
38.00

**Roast Goosnargh guinea fowl**  
stuffed leg, wild garlic, artichokes  
34.00

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