



## **STARTERS**

### **Dorset crab**

avocado, wasabi, nashi pear  
21.00

### **Monkfish**

blood orange, taramasalata, Greek basil  
17.50

### **Isle of Wight asparagus**

stuffed morel, pheasant egg, wild garlic  
18.00

### **Cornish mackerel tartare**

oyster cream, apple, shiso  
18.50

### **Roast Orkney scallop**

cauliflower, black garlic, crispy pigs head  
23.00

*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

### **Red mullet**

squid ink rigatoni, deep sea mussels, blood orange  
35.00

### **Cornish John Dory**

Isle of Wight asparagus, black garlic, morels  
36.50

### **Newlyn cod**

new season garlic, morels, line caught squid  
37.00

### **21 day aged Herdwick lamb**

pressed shoulder, lamb broth, crispy sweetbread  
38.00

### **Welsh cornfed chicken**

stuffed leg, wild garlic, artichokes  
35.00

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