STARTERS

Dorset crab
avocado, wasabi, nashi pear
21.00

Monkfish
blood orange, taramasalata, Greek basil
16.00

Isle of Wight asparagus
stuffed morel, pheasant egg, wild garlic
18.00

Cornish mackerel tartare
oyster cream, apple, shiso
18.50

Roast Orkney scallop
crispy pork, spring peas, wild garlic butter
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 turbot
Isle of Wight asparagus, black garlic, morels
39.00

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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