

STARTERS

Cornish mackerel tartare

oyster cream, apple, shiso

19.00

Cured hamachi

wasabi cream, pickled cucumber, Tokyo turnips

18.00

Raw Orkney scallop

blood orange, citrus yoghurt, Greek basil

21.50

Roast octopus

black olive caramel, sea urchin taramasalata, crispy chipirones

20.00

Dorset crab

Hass avocado, wasabi, pink pomelo

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

Wild turbot

Japanese mushrooms, salsola, bonito dashi
39.00

Cornish monkfish

butternut squash, stuffed cabbage, toasted chestnut
33.00

Newlyn cod

caramelised parsley root, line caught squid, chanterelles
37.00

Aynhoe estate venison

parsnip, quince, Iranian pistachios
37.00

Bresse pigeon

'pot au feu', ravioli of the leg, smoked broth
35.00

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