

## STARTERS

### **Langoustine**

pistou soup, smoked bacon, girolles  
23.00

### **Raw Orkney scallop**

white radish, kombu, imperial caviar  
21.50

### **Ravioli of mushrooms**

ricotta, black garlic, smoked hazelnut's (V)  
18.00

### **Tartare of Cornish mackerel**

oyster cream, green apple, shiso  
19.00

### **Dorset crab**

sweet tomato, avocado, Greek basil  
22.00

*Prices include VAT at the prevailing rate.*

*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

### **Cornish turbot**

scallop stuffed courgette, Dorset crab, late summer tomatoes  
40.00

### **Cornish red mullet**

goat's cheese croustillant, black garlic, red wine  
34.00

### **Newlyn cod**

Scottish girolles, new seasons onions, Cornish squid  
37.00

### **Roast Bresse pigeon**

chestnut ravioli, preserved apricot, cinnamon  
37.50

### **“Choux Farci”**

bubble and squeak, celeriac, truffle  
24.00

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