

## STARTERS

**Tartare of Cornish mackerel**  
oyster cream, green apple, shiso  
19.00

**Roast Orkney scallops**  
lightly curried parsnip, Phil Howard's pomegranate dressing, vadouvan spice  
24.00

**Dorset crab**  
avocado, wasabi, apple  
23.00

**Cornish mussels**  
mariniere velouté, mussels on toast, Imperial caviar  
21.00

**Salt baked white beetroot**  
English pear, ricotta, hazelnuts  
18.00

*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

### **Wild turbot**

Creamed potato, new season ceps, peppercorn sauce  
40.00

### **Monkfish**

Bouillabaisse sauce, garlic & parsley crumb, olive oil  
34.00

### **Newlyn cod**

persillade of new season ceps, Cornish squid, caramelised parsley root  
37.00

### **Bresse pigeon**

chestnuts, black garlic, stuffed cabbage  
38.00

### **Ravioli of mushrooms**

ricotta, black garlic, smoked hazelnuts  
21.00

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