

STARTERS

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

Raw Orkney scallop
Oscietra caviar, wasabi, pickled radish
21.50

Dorset crab
late summer tomatoes, avocado, basil
22.00

Native lobster
pistou soup, Alsace bacon, garden pesto
23.00

BBQ beetroots
blackberries, blue cheese, apple
16.00

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

scallop stuffed courgette, Dorset crab, Bouillabaisse sauce
40.00

Cornish monkfish

Bouillabaisse sauce, piquillo pepper, olive oil
34.00

Newlyn cod

Scottish girolles, new season onions, Cornish squid
37.00

40 day aged Belted Galloway beef

“Angler chips”, green peppercorns, red wine sauce
38.00

Ravioli of mushrooms

ricotta, black garlic, smoked hazelnuts
21.00

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