

STARTERS

Available from May 18th

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

Roast XL Orkney scallop
hazelnut butter, new season morels, roast chicken jus gras
24.00

Hand-picked Dorset crab
Hass avocado, wasabi, finger lime
21.00

Warm Bantam egg (v)
spring minestrone, preserved tomato, black olive & onion brioche,
wild garlic pesto
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

Roast Newlyn cod

line caught squid, cauliflower, morels

35.00

Wild roast seabass

sardine & tomato ketchup, black olive, savoury

37.00

Rack of Lake District lamb

glazed shoulder, boulangère potato, black garlic

35.00

Jersey Royal ravioli (v)

peas, salted egg yolk, lemon butter sauce

24.00

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