

STARTERS

Phil Howard's langoustine dish**

truffle puree, parmesan gnocchi, potato & truffle emulsion
45.00

Sea bass tartare

oyster cream, green apple, shiso
22.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime
24.00

Citrus marinated Orkney scallop

sweet pepper dressing, sour cream, avocado tart
20.00

Prices include VAT at the prevailing rate.

A discretionary 13.5% service charge will be added to your total bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

MAIN COURSES

Roast Newlyn cod

line caught squid, Scottish girolles, Alsace bacon
38.50

Steamed sea bass

Japanese mushrooms, wakame noodles, bonito dashi
45.00

Roast John Dory

smoked creamed potato, persillade of cep, Roscoff onion
42.00

Honey roast duck

roast foie gras, celeriac, figs
40.00

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