

STARTERS

Sea Bass Tartare

Oyster cream, green apple, shiso
26.00

Hand-picked Devon crab

Hass avocado, wasabi, finger lime
29.00

Native Lobster Ravioli

Chicory, Japanese citrus, basil
35.00

Phil Howard's Langoustine Dish

Parmesan gnocchi, truffle puree, potato & truffle emulsion
45.50



Prices include VAT at the prevailing rate.
A discretionary 15% 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.
Adults need around 2000 kcal a day.

MAIN COURSES

Roast Newlyn Cod

Caramelised parsley root, line caught squid, Alsace bacon
42.00

Cornish Monkfish

Pumpkin gnocchi, chestnut, rosemary butter
45.00

Wild Cornish Brill

Creamed potato, Chanterelles, Autumn truffle
45.00

Saddle Of Venison

Beetroot, quince, salt baked celeriac
42.00



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