

## STARTERS

### **Sea Bass Tartare**

Oyster cream, green apple, shiso  
26.00

### **Hand-Picked Devon Crab**

Wasabi, Hass avocado, finger lime  
29.00

### **Phil Howard's XL Langoustine Dish**

Parmesan gnocchi, truffle purée, potato & truffle emulsion  
48.00

### **Stuffed & Glazed Chicken Wings**

Indoor Wye valley asparagus, new season morels, wild garlic  
27.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.  
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

\*Please be aware that Game dishes may contain shot

## MAIN COURSES

### **Roast Newlyn Cod**

Line caught squid, caramelised parsley root, Alsace bacon  
44.00

### **Cornish Monkfish**

Creamed potato, new seasons morels, Vin Jaune  
46.00

### **Steamed Wild Turbot**

Japanese mushrooms, ink noodles, Katsuobushi Dashi  
52.00

### **Roast Maison Burgaud Duck**

Crapaudine beetroot, Cambodian pepper, red leaves  
47.00

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