

STARTERS

Tuna Tartare

Avocado, wasabi, shiso
26.00

Crab Gazpacho

Sweet pepper dressing, sour cream, Espelette pepper
26.50

Roast Orkney Scallop

Green tomato vierge, courgettes, basil
30.00

Native Lobster Ravioli

Buttered leeks, Bouillabaisse dressing, olive oil
34.00

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

Newlyn Cod

Alsace bacon & cuttlefish minestrone, hand rolled rigatoni, spring vegetables
44.00

Steamed Wild Turbot

Japanese mushrooms, ink noodles, Katsuobushi Dashi
52.00

Roast John Dory

Cornish mussels, large grain cous cous, San Marzano tomatoes
47.00

Glazed Short Rib of Hereford Beef

Crisp potato galette, persillade of Scottish girolles, red wine
48.00

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