

STARTERS

Tuna Tartare

Avocado, wasabi, shiso
26.00

Veal Sweetbread

Pine nut puree, lardo, parmesan pesto
30.00

Roast Orkney Scallop

Crushed squash, caramelised onion, cep
30.00

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque
34.00

Cured Chalk Stream Trout

Horseradish yogurt, dill, radish
26.00

MAIN COURSES

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce
44.00

Steamed Wild Turbot

Japanese mushrooms, ink noodles, Katsuobushi dashi
52.00

Sea Bass

Cauliflower puree, artichoke, garlic & anchovy cream
47.00

Squab Pigeon

Salt baked beetroot, persillade of chanterelles
49.00

Smoked Halibut

Maldon oyster, dulse, potato, Cod's roe
44.00