

STARTERS

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée
28.00

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster bisque
36.00

Roast Orkney Scallop

Artichoke, hazelnut & summer truffle dressing
35.00

Poached Duck Egg

Cep gnocchi, sweetcorn, mushroom velouté
30.00

MAIN COURSES

Scottish Cod

Caramelised cauliflower, lovage, chicken butter sauce
48.00

Cornish John Dory

Coco de paimpol, squid, fennel cream
50.00

Line Caught Sea Bass

Roasted carrot, vadouvan spices, black garlic
49.00

Pork Belly

Smoked celeriac, morteau sausage, puy lentils
50.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.
Adults need around 2000Kcal a day. Calorie information is available on request.