

STARTERS

Tuna Tartare

Avocado, wasabi, shiso
26.00

Hand Picked Devon Crab

Salt cod mousse, cucumber relish, dill
26.50

Roast Orkney Scallop

Green tomato vierge, courgettes, basil
30.00

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque
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

Caramelised celeriac, lovage, chicken butter sauce
44.00

Steamed Wild Turbot

Japanese mushrooms, ink noodles, Katsuobushi Dashi
52.00

John Dory

Cauliflower puree, artichoke, garlic & anchovy cream
47.00

Squab Pigeon

Salt baked beetroot, persillade of Scottish girolles
49.00

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