

## STARTERS

### **Tuna Tartare**

Avocado, wasabi, shiso  
26.00

### **Hand Picked Devon Crab**

Consommé jelly, green apple, Oscietra Caviar  
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

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