

Roasted Sardinian Tomato Soup
With Basil & Arnaud Olive Oil
£6.50

Black Angus Beef Carpaccio
Roasted Baby Beetroots, Balsamic, Parmesan & Pea Cress
£12.00

Chilean King Crab
Avocado Salad, Micro Greens & Virgin Mary Dressing
£10.50

Home Oak Smoked Salmon
Horseradish Cream & Pumpnickel
£12.50

Char Grilled Squid
Chilli, Mint, Pine Nuts, Fennel & Rocket
£10.00

8 Freshly Shucked Rossmore Rock Oysters
Champagne Vinegar, Ginger & Shallot Dressing
£14.00

Vegetable Anti Pasti
Grilled Ciabatta, Chickpeas & Buffalo Mozzarella
£11.00

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30g Iranian Royal Beluga Caviar
Blinis, Crème Fraiche & New Potatoes
£130.00

Chicken Caesar Salad
Poached Free Range Hurst Farm Egg & Spiced Smoked Alsace Bacon
£12.00

Courgette, Lemon & Thyme Risotto
£10.00/£15.50

Potato, Rocket & Ricotta Ravioli
Mascarpone, Gorgonzola & Mint Sauce
£10.00/£15.50

(A discretionary service charge of 12.5% will be added to your bill)

Black Angus Beef Wellington
Creamed Savoy Cabbage, Black Summer Truffle, Grain Mustard Mash & Oxtail Jus
£25.00

Pan Roasted New Season Welsh Rack of Lamb
Fondant Potato, Honey Roasted Vegetables & Salsa Verde
£25.00

8oz Black Angus Beef Burger
Pan Fried Duck Foie Gras, Inca Tomato & Onion Confit
£21.00

Roasted Suckling Pig
Shoulder, Cutlet & Belly, Caramelised Onions, Celeriac, Apple & Prune Purée
£19.00

Char Grilled Veal Chop
Parsley Mash, Lemon & Green Beans
£25.00

Roasted Spring Chicken
Baby Spinach, Broad Beans, Morels & New Season Garlic Purée
£18.50

Fillet of Wild Sea Bass
Roasted Globe Artichokes, Tomato Confit, Fennel, Sweet Pepper Purée & Basil Oil
£19.00

Roasted Cod Fillet
Pûy Lentils, Crispy Potatoes, Caper Purée, Lemon Balm Vinaigrette
£21.00

Bread, Olives & Oil £3.50

Fries £3.50

New Potatoes £3.50

Mashed Potatoes £3.50

Green Beans £3.50

Wilted Spinach £3.50

Mange Tout £3.50

Pea Cress & Cherry Vine Tomato Salad £3.50

Rocket & Parmesan Salad £4.50

Mixed Leaf Salad £4.00

* All our veal is welfare-friendly.

* All our fish is delivered daily, caught in shore from Cornish boats

(A discretionary service charge of 12.5% will be added to your bill)

Chefs: Kristy & Fernando Stovell