

STARTERS

Frenchman Creek oyster, dashi, melon, yuzu (each)	5
Yellowfin tuna tataki, cucumber salad, radish, avocado, ponzu dressing	15
Cured Scottish salmon, watermelon, sake, cucumber carpaccio, soy & wasabi	16
Heritage tomatoes, chilled tomato consommé, goat's cheese, basil, gazpacho	16
Pig's trotter & ham hock with crispy Lancashire black pudding, apple, Madeira	13
Orkney scallops, curried pumpkin, spiced apple, cardamom cream, sorrel	18
Brixham crab, Caledonian prawn, pickled kohlrabi, pear, spring onion and sesame	15

PASTA AND RICE

	Small	Large
Ravioli of mushrooms & quail egg, truffle mash potatoes, mushroom salad	12	22
Warm fruits of the sea, linguini and shellfish cooking juices	14	28
Butternut squash risotto, Parma ham, smoked hen's egg yolk	16	28
Potato gnocchi, confit chicken leg, roasted onion, fried hen's egg, Parmesan	14	26

MAINS

Heritage potato & caramelised onion terrine, Jerusalem artichoke, walnuts	24
Newlyn line-caught halibut, fondant potato, turnips, crispy prawn, stem broccoli	34
Cornish sea bass, deep-fried oyster, cucumber, cauliflower, oyster velouté	32
Newlyn line-caught cod, spicy ponzu, bok choy, squid, miso aioli, seaweed	32
Cotswold chicken, violet artichokes, baby gem, crispy chicken skin	32
Braised Irish beef short rib, celery, watercress, red wine sauce	36
Romney Marsh lamb fillet and 'navarin' of lamb shoulder, bacon crumb, mint	35
Lincolnshire rabbit saddle, Parma ham, trompettes, spelt, lovage emulsion, black garlic	34

GRILL

Côte de bœuf for two, red wine braised cheeks, bone marrow, Cornish potatoes	82
All of our beef is cooked over charcoal, served with duck fat chips, salad, béarnaise and peppercorn sauce	
Rib-eye	33
Fillet steak	38

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.