

## STARTERS

Frenchman Creek oyster, dashi, melon, yuzu (each)	5
Yellowfin tuna tataki, cucumber salad, radish, avocado, ponzu dressing	15
Pea tart, parmesan custard, Severn & Wye smoked haddock, creamed leeks	18
Pig's trotter & ham hock with crispy Lancashire black pudding, apple, Madeira	13
Orkney scallops, English peas, confit tomatoes, pickled girolles, quail's egg	18
Brixham crab, Caledonian prawn, pickled kohlrabi, pear, spring onion and sesame	16
Heritage tomatoes, chilled tomato consommé, goat's cheese, basil, gazpacho	16

## PASTA AND RICE

	Small	Large
Prawn & Orkney scallop tortellini, pickled chicory, coriander, lemongrass velouté	15	28
Warm fruits of the sea, linguini and shellfish cooking juices	14	28
Norfolk county broad bean risotto, aged Sardinian pecorino	16	28
Potato gnocchi, confit chicken leg, roasted onion, fried hen's egg, Parmesan	14	26

## MAINS

Heritage potato & caramelised onion terrine, celeriac, candied walnuts	24
Newlyn line-caught halibut, fondant potato, turnips, crispy prawn	34
Cornish sea bass, deep-fried oyster, cucumber, cauliflower, oyster velouté	32
Newlyn line-caught cod, octopus carpaccio, ratatouille, squid ink crisp	34
Merrifield Farm duck breast, confit leg & heart, carrot reduction, grilled leeks	35
Braised Irish beef short rib, celery, watercress, red wine sauce	36
Herdwick lamb loin and ragú, violet artichoke, courgette, pommes soufflées	36
Lincolnshire rabbit saddle, Parma ham, girolles, 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.

Please advise us of any allergies, intolerances or dietary requirements before ordering

Please note that some of our cheese is made from raw milk. Please refer to your waiter for more information