

## STARTERS

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| Frenchman Creek oyster, dashi, melon, yuzu (each)                                       | 5  |
| Yellowfin tuna tataki, cucumber salad, radish, avocado, ponzu dressing                  | 15 |
| Norfolk County Farm asparagus, Severn & Wye smoked haddock, creamed leeks, Amalfi lemon | 19 |
| Pig's trotter & ham hock with crispy Lancashire black pudding, apple, Madeira           | 13 |
| Orkney scallops, truffled mash potatoes, cured ham                                      | 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    |
| Risotto of cèps, crispy veal sweetbread and Madeira glaze                         | 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, sprouting broccoli     | 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, Portwood Farm asparagus, watercress, braised morels, pommes soufflées | 36 |
| Lincolnshire rabbit saddle, Parma ham, girolles, spelt, lovage emulsion, black garlic     | 34 |

## GRILL

|  |    |
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| 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