



## STARTERS

### **Dorset crab**

Jersey Royals, spring cabbage,  
wild garlic buttermilk  
20.00

### **Tartare of yellowfin tuna**

Hass avocado, wasabi, shiso  
18.00

### **Roast octopus**

taramasalata, warm potatoes,  
red wine bagna cauda  
18.00

### **Olive oil poached cod**

sea kale, smoked eel, truffle cream  
16.50

### **Porthilly oysters**

Yorkshire rhubarb, Tokyo turnip,  
horseradish  
19.00

### **Rabbit agnolotti**

smoked bacon, cabbage, parmesan  
17.00

*Prices include VAT at 20%.*

*A discretionary 12.5% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request*



## MAIN COURSES

### **Cornish turbot**

line caught squid, bonito dashi,  
coastal herbs  
35.00

### **Roast Cornish brill**

purple sprouting broccoli, hazelnut,  
smoked anchovy  
32.50

### **Dover sole**

hand rolled farfalle, Dorset crab,  
hazelnut  
38.00

### **Roast Newlyn cod**

caramelized parsley root, squid,  
yellow leg chanterelles  
34.00

### **Breast of guinea fowl**

cannelloni of the leg, hazelnuts,  
January King cabbage  
32.00

### **Roast Goosnargh duck**

black pudding, chicory,  
blood orange  
34.00

## SIDES

leaf spinach  
purple sprouting broccoli  
smoked creamed potato

5.00

Prices include VAT at 20%.

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