## STARTERS

**Organic duck egg**
Jersey Royal cream, wild garlic,
Périgord truffle
16.00

**Tartare of yellowfin tuna**
Hass avocado, wasabi, shiso
18.00

**Roast octopus**
taramasalata, warm potatoes,
red wine bagna cauda
18.00

**Salt cod**
Jersey Royals, black truffle cream,
French asparagus
16.50

**Provence white asparagus**
Montgomery cheddar, caramelised yeast,
hazelnut
19.00

**Rabbit agnolotti**
morels, wild garlic, pecorino
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,
smoked bone marrow
38.00

**Roast Newlyn cod**
caramelized parsley root, squid
34.00

**Breast of guinea fowl**
cannelloni of the leg, 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

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