



STARTERS

Raw Orkney scallop
green tomato, almond, elderflower
18.00

Tartare of yellowfin tuna
Hass avocado, wasabi, shiso
18.00

Roast octopus
taramasalata, Jersey Royals,
red wine bagna cauda
18.00

Puglia burrata
white peach, veal tartare, fennel pollen
18.00

Salt cod
Jersey Royals, black truffle cream,
Wye Valley asparagus
16.50

Veal sweetbread
new season garlic, girolles, broad beans
18.50



MAIN COURSES

Whole Sennen Cove lobster
Isle of Wight tomatoes, English peas,
lemon verbena
40.00

Cornish turbot
line caught squid, Japanese mushrooms,
bonito dashi
37.00

Cornish red mullet
Jersey Royal cream, smoked bacon, parsley
33.00

Roast Newlyn cod
spring peas, Cornish squid, girolles
34.00

Roast Goosnargh chicken
Scottish langoustines, sweetcorn, almonds
32.00

BBQ Angus short rib
caramelised onion, rib croustillant, red wine
36.00

SIDES

leaf spinach
smoked creamed potato
5.00