



STARTERS

Tartare of yellowfin tuna
Hass avocado, wasabi, shiso
15.00

Roast octopus
taramasalata, Suffolk potatoes,
red wine bagna cauda
18.00

Veal sweetbread
Autumn cauliflower, truffled Lardo,
Swedish girolles
18.00

Flame grilled mackerel
Suffolk potatoes, Oscietra caviar
Lincolnshire smoked eel
15.00

Dorset crab ravioli
sea vegetables, roasted seaweed consommé,
pickled dulse
19.00



MAIN COURSES

Roast gilthead bream

wild ceps, Roscoff onions, English squash
26.00

Steamed Cornish turbot

Cornish mussels, beef tendon, parsley broth
37.00

Dover sole

cuttlefish, BBQ leeks, hand rolled farfalle
38.00

Roast Newlyn cod

parsley root, Cornish squid, chanterelles
30.00

Roast Goosnargh duck

“Garbure”, Provence quince, black pudding
28.00

SIDES

spinach
smoked creamed potato
4.50

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*