



STARTERS

Courgette blossom
hand-picked crab, lemon verbena
19.50

Tartare of yellowfin tuna
Hass avocado, wasabi, shiso
18.00

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

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

Provence white asparagus
Montgomery cheddar, caramelised yeast,
hazelnut
19.00

Veal sweetbread
wild hops, homemade ricotta,
nettle pesto
18.50



MAIN COURSES

Cornish turbot

line caught squid, Japanese mushrooms,
bonito dashi
37.00

Cornish red mullet

Jersey Royal cream, smoked bacon,
parsley
32.00

Dover sole

hand rolled farfalle, new season morels,
white asparagus
38.00

Roast Newlyn cod

spring peas, Cornish squid,
new season morels
34.00

John Dory

chicory, pine nut, orange
35.00

BBQ Angus short rib

caramelised onion, rib croustillant, red wine
36.00

SIDES

leaf spinach
smoked creamed potato
5.00

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