

## **STARTERS**

### **Sea Bass Tartare**

Oyster cream, green apple, shiso  
26.00

### **Native Lobster Ravioli**

Orange beurre blanc, onion fondue, basil  
34.00

### **Phil Howard's Langoustine Dish**

Parmesan gnocchi, truffle purée, potato & truffle emulsion  
45.50

### **Puglian Burrata**

Pineapple rib tomatoes, strawberries, basil  
17.00

## **MAIN COURSES**

### **Roast Newlyn Cod**

Line caught squid, Scottish girolles, Alsace bacon  
41.00

### **Cornish Monkfish**

Parmesan gnocchi, spring carrots, English peas  
43.00

### **Wild Turbot**

Squid ink noodles, Japanese mushrooms, bonito dashi  
48.00

### **Sutton Hoo Chicken**

Scottish Girolles, roasted langoustines & charred sweetcorn  
40.00