STARTERS

Tuna Tartare

Avocado, wasabi, shiso 26.00

Veal Sweetbread

Pine nut purée, lardo, parmesan pesto 30.00

Roast Orkney Scallop

Crushed squash, caramelised onion, trompette 30.00

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque 34.00

MAIN COURSES

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce 44.00

Steamed Wild Turbot

Japanese mushrooms, ink noodles, Katsuobushi dashi 52.00

Sea Bass

Cauliflower purée, salsify, garlic & anchovy cream 47.00

Windsor Park Venison

Red cabbage, Jerusalem artichoke, bone marrow 49.00

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan ercipes but may not be suitable for guests with milk or ega allergies. Fries include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill. We are happy to provide information pertaining to allergies.