

## STARTERS

### **Sea Bass Tartare**

Oyster cream, green apple, shiso  
26.00

### **Provence White Asparagus**

Hand-picked devon crab, rich yolk egg, chive butter sauce  
32.00

### **Crispy Veal Sweetbread**

Indian spices, Hispi cabbage, wild garlic veloute  
34.00

### **Lightly Poached Carlingford Oysters**

Blood orange, Yorkshire Rhubarb, line caught squid  
25.00

### **Morel Farci**

New seasons garlic, Wye valley asparagus, roast chicken juices  
30.00

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them 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.  
Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your total bill.

\*Please be aware that Game dishes may contain shot

## MAIN COURSES

### **Roast Newlyn Cod**

Alsace bacon & cuttlefish minestrone, hand rolled rigatoni, spring vegetables  
44.00

### **Cornish Monkfish**

Crushed Jersey Royals, langoustine claws, wild asparagus  
46.00

### **Steamed Wild Turbot**

Japanese mushrooms, ink noodles, Katsubushi Dashi  
52.00

### **John Dory**

Parmesan gnocchetti, truffled cauliflower purée, new season morels  
50.00

### **Roast Slades Down Duck**

Crapaudine beetroot, Cambodian pepper, red leaves  
47.00

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