

## STARTERS

### **Tuna Tartare**

Ginger dressing, toasted sesame, pepper purée  
28.00

### **Native Lobster Ravioli**

Fennel, Thai basil, spiced lobster bisque  
36.00

### **Roast Orkney Scallop**

Seaweed salsa, white asparagus, smoked eel velouté  
35.00

### **Caramelised Parmesan Gnocchi**

Morels, wild garlic, green asparagus  
30.00

## MAIN COURSES

### **Newlyn Cod**

Caramelised celeriac, lovage, chicken butter sauce  
47.00

### **Steamed Wild Turbot**

Brown butter potatoes, peas, cucumber, cockles  
54.00

### **Roasted Monkfish**

Cauliflower purée, salsify, garlic & anchovy cream  
49.00

### **Cornish Lamb**

Glazed belly, crushed courgette, mint sauce  
50.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.  
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.  
a discretionary 15% service to your Prices include VAT. Adult need around 2000kcal a day. Calorie information is available on request.