



STARTERS

Partridge cannelloni

chestnut, Highland whisky cream, Mouneyrac pear
18.00

Dorset crab

avocado, wasabi, nashi pear
23.00

Octopus

taramasalata, red wine Bagna càuda, puntarella
19.00

Cornish mackerel tartare

oyster cream, apple, shiso
18.00

Orkney scallop

Tokyo turnips, glazed pork rib, hazelnuts
19.50

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

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*



MAIN COURSES

Cornish brill

glazed shallot, “carbonara” onions, bordelaise sauce
33.50

Wild turbot

Japanese mushrooms, buckwheat noodles, bonito dashi
38.50

Roast Newlyn cod

cauliflower, hedgehog mushroom, sline caught squid
32.00

John Dory

potimarron squash, roast salsify, pickled walnut butter
34.00

USDA grade beef short rib

oxtail croustillant, Delicia pumpkin, honey glazed golden beetroot
35.00

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

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*