



## STARTERS

**English partridge**  
celeriac, pear, winter truffle  
18.00

**Roast Orkney scallop**  
Tokyo turnips, glazed pork rib, almonds  
22.00

**Coddled egg**  
Iberian ham, parmesan, black truffle  
17.00

**Cornish mackerel tartare**  
oyster cream, apple, shiso  
18.00

**Dorset crab**  
avocado, wasabi, nashi pear  
21.00

*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*



## MAIN COURSES

### **Red mullet**

deep sea mussels, razor clams, parsley butter  
32.00

### **Wild turbot**

Japanese mushrooms, buckwheat noodles, bonito dashi  
38.00

### **Newlyn cod**

parsley root, Swedish chanterelles, line caught squid  
34.00

### **Wild black bream**

potimarron squash, roast salsify, pickled walnut butter  
32.00

### **Roast Lancashire duck**

beetroot, offal tart, quince  
35.00

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