



STARTERS

English partridge
celeriac, pear, winter truffle
18.00

Orkney scallop
Tokyo turnips, glazed pork rib, hazelnuts
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

Wild Cornish sea bass
squid ink rigatoni, deep sea mussels, blood orange
34.00

Wild turbot
Japanese mushrooms, buckwheat noodles, bonito dashi
38.00

Newlyn cod
parsley root, chanterelles, Scottish langoustines
36.00

Milk fed Pyrenean lamb
black truffle purée, Swiss chard, roasting juices
40.00

Roast Lancashire duck
stuffed wing, beetroot, apple
35.00

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