



## **STARTERS**

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

**Raw red prawns**  
taramasalata, blood orange, Greek basil  
19.50

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

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

**Roast quail**  
cannelloni, cauliflower, pear  
17.50

*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**

squid ink rigatoni, deep sea mussels, blood orange  
37.00

### **Wild turbot**

surf clams, wild garlic, morels  
39.00

### **Newlyn cod**

new season garlic, morels, line caught squid  
36.00

### **21 day aged Herdwick lamb**

pressed shoulder, lamb broth, Swiss chard  
38.00

### **Roast Lancashire duck**

croustillant, beetroot, apple  
35.00

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