



**Cornish mackerel tartare**  
oyster cream, apple, shiso – **supplement £9.00**

**Coddled egg**  
truffle purée, Iberian ham, parmesan cream

**Smoked haddock**  
oyster & potato velouté, three cornered garlic, lemon

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**Roast Newlyn cod**  
cauliflower, cep Persillade, line caught squid – **supplement £15.00**

**Black bream**  
potimarron, spiced pumpkin, buttermilk

**Glazed ox cheek**  
Vacherin Mont d'or, smoked bacon, truffle sauce

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**British cheeses**  
St Bartholomew, Bix, Beauvale, Clara, house-made  
oat cracker, carrot & quince chutney, Highland crab apple preserve - **supplement £15.00**

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**Yorkshire rhubarb tart**  
Brillat-Savarin cream, stem ginger, basil

**Chocolate fondant**  
Jersey milk ice cream, smoked salt, bitter chocolate sauce

*This is a sample menu and may change due to seasonal availability.*



Before ordering please speak to our staff about any food allergies and intolerances  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill