

## STARTERS

### **Tuna Tartare**

Ginger dressing, toasted sesame, pepper purée  
28.00

### **Native Lobster Ravioli**

Fennel, Thai basil, spiced lobster bisque  
38.00

### **Roasted Orkney Scallop**

Parsnip, kombu, St. Austell Bay mussels  
36.00

### **Poached Duck Egg**

Cep gnocchi, sweetcorn, mushroom velouté  
30.00

## MAIN COURSES

### **Scottish Cod**

Caramelised cauliflower, lovage, chicken butter sauce  
50.00

### **Steamed Turbot**

Crushed squash, squid bolognese, anchovy butter  
56.00

### **Roasted Sea Bass**

Roasted carrot, vadouvan spices, black garlic  
49.00

### **Saddle of Venison**

Glazed swede, creamed spinach, smoked pine nuts, bone marrow  
50.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.  
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.  
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.  
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.  
Adults need around 2000Kcal a day. Calorie information is available on request.