

STARTERS

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée
29.00

Native Lobster Raviolo

Fennel, Thai basil, spiced lobster bisque
38.00

Hot Smoked Chalk Stream Trout

Portwood asparagus, lemon verbena emulsion, pickled radish
33.00

Stuffed Morels

Cecina de León, St. Ewes Hen's egg, cep hollandaise
32.00

MAIN COURSES

Scottish Cod

Jersey royals, cauliflower purée, brown butter, sea lettuce
50.00

Steamed Turbot

New season peas, shiitake emulsion, cockles, chicken sauce
58.00

Cornish Monkfish

Roasted carrot, vadouvan spices, pickled red onion
49.00

Roast Pork Loin & Glazed Cheek

Poached white asparagus, wild garlic velouté, black pudding
48.00

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.