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
Charred cucumber, dill emulsion, pickled Amalfi lemon
33.00

Goat's Cheese 'Burrata'
Heirloom tomato consommé, Provençal black figs, marigold
30.00

MAIN COURSES

Scottish Cod
Poached potatoes, cauliflower purée, brown butter, sea lettuce
50.00

Cornish Plaice
Coco de Paimpol, chanterelles, confit chicken wing
49.00

Roast Sea Bass
Caramelised onion soubise, crushed squash, cep mushroom
52.00

Roast Pork Loin & Glazed Cheek
Smoked aubergine purée, runner beans, sweetcorn
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.