

STARTERS

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée
29.00

Native Lobster Raviolo

Fennel, Thai basil, spiced lobster bisque
38.00

Roasted Orkney Scallop

Parsnip, kombu, St. Austell Bay mussels
36.00

Stuffed Morels

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

MAIN COURSES

Scottish Cod

Caramelised cauliflower purée, lovage, chicken butter sauce
50.00

Steamed Turbot

Crushed squash, squid bolognese, anchovy butter
58.00

Roasted Sea Bass

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.