

Starters		Caviar		Fish		Simply Prepared	
Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24	Cheshire Mine Salted, 30g	100	Cod & Chips <i>Gribiche Sauce</i>	26	H. Forman's Salmon	30
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16	Imperial Oscietra, 30g	180	Line Caught Sea Bass <i>Crusted with Nuts & Seeds Sweet & Sour Jus</i>	48	Grilled Whole Lobster	49
Burrata & Fig <i>Poached Fig Vinaigrette, Rocket</i>	19	Imperial Beluga, 30g	400	Cornish John Dory <i>Maple Celeriac Purée Pink Peppercorn Vinaigrette</i>	38	Cornish Dover Sole	44
Butternut Squash Soup <i>Wild Mushrooms, Crème Fraîche</i>	15	<i>Traditional Garnishes</i>		Pumpkin Seed Crusted Salmon <i>Chilli Pumpkin Seed Broth Roasted Delicata Squash</i>	36	Whole John Dory	90
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	19	Egg Toast & Caviar <i>Brioche Toast, Caviar, Herbs</i>	38			Cornish Lamb Chops	32
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23	Warm Egg Mimosa with Caviar <i>Caviar, Sourdough Croutons</i>	38			28 Day Grassfed Beef Sirloin	36
Salads		Pizza, Pasta & Vegetarian		Meat		Wagyu Beef Fillet	50
<i>Add Chicken 8, Salmon 12 or Shrimp 15</i>		Angel Hair Pasta <i>Sautéed Mushrooms, Garlic Jalapenos & Herbs</i>	21	Grilled Chicken Sandwich <i>Whole Wheat Bread, Yuzu Pickles Chipotle Mayonnaise, Avocado</i>	27	28 Day Grassfed Ribeye for Two	84
Kale & Broccoli Salad <i>Soft Boiled Egg, Croutons Parmesan</i>	14	Rigatoni & Meatballs <i>Smoked Chilli-Tomato Sauce</i>	20	Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles</i>	29	Sides	
Rocket & Round Lettuce Salad <i>Herbs, Truffle Vinaigrette</i>	14	Black Truffle Pizza <i>Fontina Cheese</i>	35	Corn-fed Roast Chicken <i>Sprouting Broccoli, Salsa Verde Crushed Potatoes</i>	29	Chips	5
Escarole & Apple Salad <i>Gorgonzola, Basil</i>	19	Prosciutto Pizza <i>Mozzarella, Gruyère, Parmesan</i>	25	'Prince De Dombes' Duck <i>Roasted Breast Hibiscus-Honey Glazed Pumpkin Turnip & Wild Rice</i>	35	Mashed Potatoes	6
Warm Shrimp Salad <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	25	Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15			Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	12/20
		Autumn Vegetables <i>Spicy Green Curry</i>	19			Brussels Sprouts <i>Smoked Bacon, Pear & Chervil</i>	7
						Squash Gratin <i>Thyme, Chilli Panko Crumbs</i>	7
						Broccoli <i>Pistachio, Chilli & Mint</i>	7

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Executive Chef Anshu Anghotra