

## Starters

Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16
Chilled Scottish Langoustine <i>Home-Made Mayonnaise Lemon</i>	Six 42
Burrata & Fig <i>Fig Compote, Tarragon Aged Balsamic Vinegar</i>	19
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	26
Le Puy Green Lentil Soup <i>Spiced Tea, Herbs Parmesan Cheese</i>	14
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23
<b>Salads</b>	
<i>Add Chicken 8, Salmon 12 or Shrimp 15</i>	
Kale & Roasted Pumpkin Salad <i>Russet Apples Red Wine Vinegar Dressing</i>	19
Rocket & Round Lettuce <i>Herbs, Mustard Dressing</i>	14
Warm Shrimp <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	27

## Caviar

<i>Traditional Garnishes</i>	
Imperial Oscietra, 30g	180
Imperial Beluga, 30g	400
Cheshire Mine Salted, 30g	100
Egg Toast Caviar <i>Brioche Toast, Caviar, Herbs</i>	38

## Pizza, Pasta & Vegetarian

Tagliatelle <i>Basil-Pistachio Pesto Brussels Sprouts</i>	23
Rigatoni <i>Veal &amp; Pork Meatballs Smoked Chilli-Tomato Sauce</i>	20
Black Truffle Pizza <i>Fontina Cheese</i>	36
Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15
Spinach Pizza <i>Parmesan &amp; Fontina Cheese Basil, Dill &amp; Chilli Flakes</i>	19
Autumn Vegetables <i>Green Curry, Radish Sprouts Olive Oil</i>	23

## Fish

Cod & Chips <i>Gribiche Sauce</i>	27
Shrimp Burger <i>Sriracha &amp; Ginger Mayonnaise Persian Cucumber &amp; Shiso</i>	30
Line Caught Sea Bass <i>Crusted with Nuts &amp; Seeds Sweet &amp; Sour Jus</i>	48
North Atlantic Halibut <i>Fingerling Potatoes, Bok Choy Kombu &amp; Herb Butter</i>	38
Porcini Crusted Salmon <i>English Leeks Amalfi Lemon Vinaigrette</i>	36

## Meat

Grilled Chicken Sandwich <i>Avocado, Yuzu Pickles Chipotle Mayonnaise, Rocket Sourdough Bread</i>	27
Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles</i>	29
Organic Chicken <i>Parmesan Crusted, Artichokes Lemon-Basil Sauce</i>	29
'Prince de Dombes' Duck <i>Roasted Breast, Turnip &amp; Wild Rice Hibiscus-Honey Glazed Pumpkin</i>	35

## Simply Prepared

H. Forman's Salmon	30
Grilled Whole Lobster	49
Cornish Dover Sole	44
Cornish Lamb Chops	32
Black Angus Sirloin	50
Wagyu Beef Fillet	60
28 Day Grassfed Ribeye for Two ( <i>Allow 30 Minutes</i> )	84

## Sides

Chips	5
Mashed Potatoes	6
Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	12/20
Sprouting Broccoli <i>Garlic Oil, Lemon, Chilli Flakes</i>	7
Squash Gratin <i>Thyme, Chilli Panko Crumbs</i>	7
Wild Foraged Mushrooms <i>Garlic &amp; Sage Butter</i>	12

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**