

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
Summer Salad of Kale <i>Snow Peas, Avocado Pecorino Cheese Herb Dressing</i>	19
Heirloom Tomato & Mozzarella <i>Lemongrass Infusion, Basil</i>	19
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	22
Tian of Summer Squash <i>Parmesan, Thyme, Mint Sungold Tomato Juice</i>	19
Warm Shrimp <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	25
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23

Caviar

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

Pizza, Pasta & Vegetarian

Linguine with Clams <i>Broccoli, Black Pepper & Mint</i>	21
Rigatoni <i>Veal & Pork Meatballs Smoked Chilli-Tomato Sauce</i>	20
Black Truffle Pizza <i>Fontina Cheese</i>	35
Squash Blossom Pizza <i>Sungold Tomato, Ricotta Cheese</i>	25
Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15
Summer Vegetables <i>Sunflower Seeds & Mustard Emulsion, Sichuan Pepper Oil</i>	19

Fish

Cod & Chips <i>Gribiche Sauce</i>	26
Line Caught Sea Bass <i>Crusted with Nuts & Seeds Sweet & Sour Jus</i>	48
Cornish John Dory <i>Lemon-Turmeric Emulsion Slowly Roasted Carrots & Tarragon</i>	38
Salmon Crusted with Spices <i>Fragrant Coconut-Lime Infusion Braised Fennel</i>	36

Meat

Organic Chicken <i>Parmesan crusted, Artichokes Lemon-Basil Sauce</i>	29
Grilled Cornish Lamb Chops <i>Summer Beans, Sourdough Crumbs Chipotle BBQ Sauce</i>	35
Wagyu Beef Fillet <i>Slow Roasted Tomato Crackling Potatoes, Béarnaise</i>	62
Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles</i>	29

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	58
28 Day Grassfed Ribeye for Two	84

Sides

Chips	5
Mashed Potatoes	6
Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	12/20
Green & Yellow Beans <i>Shallot, Lemon & Olive Oil</i>	7
Roast Summer Squash <i>Tomatoes, Chilli & Mint</i>	7
Sautéed Summer Corn <i>Manchego Cheese, Jalapeño</i>	7

Taste of Jean-Georges 88
6 Savoury Courses & Dessert