

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
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
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23
Salads	
<i>Add Chicken 8, Salmon 12 or Shrimp 15</i>	
Summer Salad of Kale <i>Snow Peas, Avocado Pecorino Cheese & Herb Dressing</i>	19
Rocket & Round Lettuce <i>Herbs, Mustard Dressing</i>	14
Warm Shrimp <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	25

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	
Grilled Chicken Sandwich <i>Avocado, Yuzu Pickles Chipotle Mayonnaise, Rocket Sourdough Bread</i>	27
Grilled Turkey Burger <i>Smoked Chipotle Aioli Balsamic Vinegar Roasted Onions Peppers, Rocket</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
Grilled Cornish Lamb Chops <i>Summer Beans, Sourdough Crumbs Chipotle BBQ Sauce</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	58
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
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

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