

Caviar

Cheshire Mine Salted, 30g	115
Imperial Oscietra, 30g	170
Imperial Beluga, 30g	360
Traditional Garnishes 481 Kcal	
Egg Toast with Caviar	47
Imperial Oscietra Gold, Herbs 133 Kcal	

Crudo

Crispy Salmon Sushi	25
Chipotle Emulsion, Soy Glaze 320 Kcal	
Yellowfin Tuna Tartare	33
Avocado, Radish, Ginger Sauce 361 Kcal	
Hamachi Sashimi	28
Ají Amarillo, Toasted Corn Nuts Coriander 225 Kcal	
Sashimi Selection	36/ 70
Yellowfin Tuna, Scottish Salmon, Hamachi Wasabi, Pickled Ginger Spicy White Ponzu 336/ 552 Kcal	

Starters

Maldera Burrata (v)	26
Seasonal Citrus, Fennel Powder Citron Caviar 525 Kcal	
Roasted Heirloom Beetroot (ve)	26
Saffron Coconut Yoghurt, Herbs White Balsamic Vinegar 370 Kcal	
Thai Spiced Broccoli Soup (ve)	23
Coconut & Lime Froth Coriander 110 Kcal	
Goat Cheese & Potato Terrine (v)	26
Bitter Leaf Salad, Truffle Dressing 380 Kcal	
Crispy Galician Octopus	29
Smoked Paprika Crème Fraîche Guajillo Vinaigrette 526 Kcal	

Salads

Spicy Thai Slaw	24
Asian Pear, Mint Crispy Shallots 59 Kcal	
Molyneux Farm Kale (ve)	24
Avocado, Mint, Sunflower Seeds Dijon Mustard Dressing 301 Kcal	
Wild Rocket & Shaved Brussels Sprouts (v)	24
Manchego Cheese, Dill Green Olive Dressing 204 Kcal	
Warm Shrimp	35
Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing 329 Kcal	
add French Organic Chicken 346 Kcal	26
add Scottish Salmon 391 Kcal	26
add Atlantic Prawns 99 Kcal	26
add Organic Firm Tofu (ve) 189 Kcal	17

Pasta & Pizza

Campanelle Pasta (v)	29
Caramelised Brussels Sprouts Basil & Pistachio Pesto 651 Kcal	
Autumn Herb Agnolotti (v)	33
Black Truffle, Hazelnut Froth 182 Kcal	
Tomato & Mozzarella Pizza (v)	28
Basil, Chilli Flakes 773 Kcal	
Black Truffle Pizza (v)	42
Fontina Cheese 808 Kcal	
Spinach & Herb Pizza (v)	28
Feta & Parmesan Cheese Lemon, Olive Oil 906 Kcal	

Add Black Truffle

3 Grams Minimum Price Per Gram	4
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Executive Chef
Ramiro Lafuente Martínez

Fish

Cod & Chips <i>Crunchy Potatoes</i> <i>Gribiche Sauce</i> 352 Kcal	38
Cornish Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i> 865 Kcal	54
Spice Crusted Salmon <i>Poached Fennel, Herb Purée</i> <i>Fragrant Coconut & Lime Infusion</i> 584 Kcal	44
Cornish Monkfish Piccata <i>Calabrian Chili, Baby Spinach, Capers</i> <i>Crispy Potatoes</i> 476 Kcal	52
Seared Orkney Scallop <i>Avocado, Cauliflower, Pistachio</i> <i>Grain Mustard Sauce</i> 640 Kcal	52

Meat

Parmesan Crusted Organic Chicken <i>Artichoke, Lemon-Basil Sauce</i> 901 Kcal	43
Truffle Cheeseburger <i>Somerset Brie, Yuzu Pickles</i> <i>Black Truffle Mayonnaise</i> 1,636 Kcal	45
Cornish Roasted Lamb Rack <i>Crackling Riblets, Smoked Chilli Glaze</i> <i>Tenderstem Broccoli</i> 868 Kcal	53
Hereford Beef Fillet <i>Gorgonzola Cheese & Pecan Crumbs</i> <i>Spiced Pear Condiment</i> 1,108 Kcal	74
Roast Bronze Turkey & Ham <i>Traditionally Garnished, Stuffing</i> <i>Cranberry Sauce</i> 604 Kcal	48

Vegetables

Autumn Market Vegetables (ve) <i>Brown Rice, Salsa Verde, Lime</i> 297 Kcal	30
Charred Sweet Potato (ve) <i>Coconut Yoghurt, Tandoori Masala</i> <i>Lime Oil, Mint</i> 686 Kcal	32
Whole Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 694 Kcal	28

Simply Prepared

Served with Padrón Peppers and Sriracha Emulsion

Scottish Salmon 160g 466 Kcal	41
Cornish Sea Bass 160g 193 Kcal	52
Cornish Dover Sole 700g 566/ 783 Kcal	84
Scottish Blue Lobster 700g 254 Kcal	100
Cornish Lamb Chops 250g 564 Kcal	50
Sakura Wagyu Sirloin 200g 675 Kcal	84
Hereford Beef Fillet 180g 657 Kcal	72
Aberdeen Angus Côte de Boeuf 1,000g <i>For two to share</i> 1,247 Kcal	126

Sides

Chips (ve) 459 Kcal	12
Mashed Potatoes (v) 281 Kcal	11
Butternut Squash Gratin (v) <i>Thyme Chilli Crumbs</i> <i>Balsamic Vinegar Glaze</i> 445 Kcal	12
Roasted Brussels Sprouts (v) <i>Chilli Emulsion, Pecorino Cheese</i> 257 Kcal	13
Half Roasted Cauliflower (v) <i>Grain Mustard Sauce, Herbs</i> 347 Kcal	16.5
Tenderstem Broccoli (v) <i>Lemon & Chive Butter</i> 170 Kcal	13

Festive Menu Du Jour

155

5 Course Menu