

Starters

Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16
Kale & Broccoli Salad <i>Soft Boiled Egg, Croutons Parmesan Cheese</i>	14
Pear, Apple & Endive Salad <i>Blue Cheese, Pecan Nuts</i>	19
Burrata <i>Citrus Salad, Finger Lime, Basil</i>	19
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	19
Butternut Squash Soup <i>Wild Mushrooms, Crème Fraîche</i>	15
Warm Shrimp Salad <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
Warm Egg Mimosa with Caviar <i>Caviar, Sourdough Croutons</i>	38

Pizza, Pasta & Vegetarian

Spicy Tagliatelle <i>Lemon, Olive Oil & Kale</i>	21
Rigatoni & Meatballs <i>Veal & Pork Shoulder Smoked Chilli-Tomato Sauce</i>	20
Black Truffle Pizza <i>Fontina Cheese</i>	35
Prosciutto Pizza <i>Mozzarella, Gruyère, Parmesan</i>	25
Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15
Brown Rice <i>Winter Vegetables, Salsa Verde</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 Turbot <i>Red Curry Emulsion Sprouting Broccoli</i>	38
Poppy Seed Crusted Salmon <i>Spiced Mushroom Sauce Finger Lime</i>	36

Meat

Corn-fed Roast Chicken <i>Sprouting Broccoli, Salsa Verde Crushed Potatoes</i>	29
Spice Crusted Venison <i>Red Cabbage, Chestnut Purée</i>	35
Soy Glazed Beef Short Ribs <i>Apple-Jalapeño Purée Rosemary Crumbs</i>	45
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	50
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
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

Taste of Jean-Georges 88
6 Savoury Courses & Dessert