

Starters		Caviar		Fish		Simply Prepared	
Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24	Cheshire Mine Salted, 30g Imperial Oscietra, 30g Imperial Beluga, 30g <i>Traditional Garnishes</i>	100 180 400	Cod & Chips <i>Gribiche Sauce</i>	26	H. Forman's Salmon	30
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16	Egg Toast Caviar <i>Brioche Toast, Caviar, Herbs</i>	38	Line Caught Sea Bass <i>Crusted with Nuts & Seeds Sweet & Sour Jus</i>	48	Grilled Whole Lobster	49
Chilled Scottish Langoustine <i>Home-made Mayonnaise Lemon</i>	Six 42	Warm Egg Mimosa Caviar <i>Caviar, Sourdough Croûtons</i>	38	Cornish Turbot <i>Spring Garlic & Lemon Nage Fava Beans, Artichokes</i>	38	Cornish Dover Sole	44
Burrata <i>Strawberry Compote, Basil Rocket</i>	19	Pizza, Pasta & Vegetarian		Roasted Salmon <i>Wild Spinach, Black Olives Fennel & Carrot Broth, Sesame</i>	36	Cornish Lamb Chops	32
Devonshire Crab Salad <i>Snow Peas, Avocado Sweet Chilli Dressing</i>	22	Spicy Tagliatelle <i>Lemon, Olive Oil & Kale</i>	21	Meat		Black Angus Sirloin	50
Warm French White Asparagus <i>Mustard Sauce, Herb Salad</i>	22	Rigatoni & Meatballs <i>Veal & Pork Shoulder Smoked Chilli-Tomato Sauce</i>	20	Grilled Chicken Sandwich <i>Avocado, Yuzu Pickles Chipotle Mayonnaise, Rocket Sourdough Bread</i>	27	Wagyu Beef Fillet	55
Thai Spiced Broccoli Soup <i>Coconut & Lime</i>	15	Black Truffle Pizza <i>Fontina Cheese</i>	35	Grilled Turkey Burger <i>Smoked Chipotle Aioli Balsamic Vinegar Roasted Onions Peppers, Rocket</i>	27	28 Day Grassfed Ribeye for Two (<i>Allow 30 Minutes</i>)	84
Grilled Octopus <i>Smoked Paprika Crème Fraîche Guajillo Vinaigrette</i>	23	Asparagus & Pepperoni Pizza <i>Wild Garlic, Fontina, Mozzarella Parmesan Cheese</i>	25	Truffle Cheeseburger <i>Somerset Brie Black Truffle Mayonnaise Yuzu Pickles</i>	29	Sides	
Salads		Tomato & Mozzarella Pizza <i>Basil, Chilli Flakes</i>	15	Parmesan Crusted Organic Chicken <i>Artichokes, Lemon-Basil Sauce</i>	29	Chips	5
<i>Add Chicken 8, Salmon 12 or Shrimp 15</i>		Spring Vegetables <i>Lemon Purée, Jersey Royals Herb Broth, Organic Quinoa</i>	19	Grilled Cornish Lamb Chops <i>Aleppo Pepper Sauce Broccoli Spätzle</i>	35	Mashed Potatoes	6
Kale & Broccoli <i>Soft Boiled Egg, Croutons Parmesan Cheese</i>	19					Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	12/20
Rocket & Round Lettuce <i>Herbs, Mustard Dressing</i>	14					Grilled English Asparagus <i>Lemon, Extra Virgin Olive Oil</i>	12
Warm Shrimp <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	25					Spring Peas & Beans <i>Pickled Wild Garlic Charred Serrano Chilli</i>	7
						Broccoli <i>Pistachio, Chilli & Mint</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