



STARTERS

Carlingford Oyster, Crème Fraiche, Kohlrabi & Oscietra Caviar	14.50
Cornish Crab, Crispy Brioche, Radish & Cucumber Broth	17.50
Beef Tartare, Cornichon, Shallot, Caper & Egg Yolk	18.50
Iberico Bellota Ham, Heirloom Tomato & Sourdough Crisp	19.50
Beetroot, Goat Cheese, Balsamic & Beetroot Vinaigrette	13.50
Heirloom Tomato, Basil, Olive Oil & Gazpacho Sorbet	16.00
Watercress Soup, Broccoli & Almonds	12.50

Available Monday to Sunday

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*



MAIN COURSE

Cornish Sea Bass, Chorizo, Beurre Blanc & Bell Pepper	32.00
Native Lobster, Fennel, Tarragon, Orange & Lobster Sauce	44.00
Rhug Estate Organic Chicken, Asparagus, Morel & Chicken Jus	32.50
Longhorn Beef Sirloin, Short Rib, Leek, Onion & Beef Sauce	39.00
Poll Dorset Lamb Rack, Sweet Bread, Carrot, & Mustard Jus	37.50
Roasted Globe Artichoke, Zucchini, Pesto & Artichoke Jus	27.50
Risotto, White Asparagus, Parmesan Cheese & Wild Garlic	28.50

SIDE

Potato Mash, Egg Yolk, Beef Crispy & Truffle	8.50
Broccoli & Sesame Seed	7.00
Baby Carrot, Honey & Mustard	7.50
Baby Spinach Salad, Goat Cheese & Balsamic Vinaigrette	8.50

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