



STARTERS

Chilled Cucumber, Avocado & Mint Gazpacho, Basil, Olive oil (VG)	12.50
Seared Yellowfin Tuna, Wasabi Avocado Puree, Sesame, Yuzu Ponzu Dressing	24.00
Steak Tartare, Pickled Onion, Chive Crumb, Smoked Dressing	18.50
Heritage Tomatoes, Datterini Tomato Sorbet, Vanilla Tomato Water, Lovage (V)	16.50
Brixham Hand Picked Crab, Rainbow Radishes, Elderflower Gel	18.00
Rabbit, Ham Hock & Pistachio Terrine, Plum Chutney, Pickled Shallots	16.50
Orkney Scallops, Summer Vegetables, Homemade Dashi, Chilli Oil	24.50

Available Monday to Sunday

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*



MAIN COURSES

Scottish Halibut, Ver Jus Gel, White Grapes, Sea Aster, Seaweed Butter Sauce	37.00
Cornish Lamb, Crispy Belly, Glazed Sweetbread, Crushed Peas, Lamb Jus	40.00
English Pea Risotto, Lemon, Basil & Scottish Girolle Mushrooms (V)	29.00
Hereford Beef Fillet, Wye Valley Asparagus, Black Garlic & Peppercorn Sauce	46.00
Merryfield Duck Breast, Szechuan Pepper, Black Cherry, South Coast Rainbow Chard	38.00
Roasted Monkfish, Seafood Fregola, Roasted Red Pepper & Tomato Sauce	37.00
French White Asparagus, Wild Mushroom, Duck Egg, Tarragon Hollandaise (V)	34.50

Australian Black Winter Truffles – Supplement 13.00 gram

From the Forests of Western Australia, Mararget Rivers & Yarra Valley

SIDES

Truffle Mash Potato	8.50
Mixed Leaves, French Dressing	7.50
French Beans, Crispy Shallots	8.00
Carrots, Honey & Mustard	7.50
Caesar Salad, Parmesan, Anchovy, Croutons	8.50

Available Monday to Sunday

*We respectfully require a minimum of one course per person when dining with us.
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