

STARTERS

Cured Salmon, radish, pickled seaweed, caviar	16
Orkney scallops, truffle, celeriac, pickled pear, shimeji mushrooms	19
Lobster tortellini, fennel, yuzu, bisque	21
Pig's trotter & ham hock with crispy Lancashire black pudding, apple, Madeira	15
Chicken and Madeira terrine, heritage carrots, black garlic	18
Asparagus, lemon purée, asparagus cream, blue cheese	16
Beetroot tartare, goat's cheese, pickled walnuts	15

MAINS

South Coast halibut, baby gem, girolles, creamy dashi	37
Atlantic cod, grilled courgette, spring peas, cucumber vinaigrette	34
Cornish bass, heritage beetroot, oyster, champagne velouté	36
Merrifield Farm duck breast, confit leg, broad bean salsa, carrots	36
Te Mana Lamb loin, aubergine, gherkin, spiced belly taco	37
Saddle back pork, Jersey royals, apples, kale pesto	35
Stuffed courgette flower, feta, pine nuts, roasted yeast sauce	24
Globe Artichoke, borlotti beans, maitaki mushrooms, lemon	24

GRILL

Côte de bœuf, red wine braised cheeks, bone marrow, mixed vegetables, mushrooms (for 2)	90
Rib-eye	37
Fillet steak	42
Our steaks are Jospier cooked, served with triple cooked chips, Béarnaise and peppercorn sauce	