

MENU

Irish oysters with shallot vinegar or baked with lemon and parsley butter one £6 / six £32

watercress soup with elderflower, spiced crab toast £18

roasted peaches, bocconcini, serrano ham £18

Cornish crab, brown crab mayo, egg, burnt lemon dressing £26

mussels, clams, bacon and cider sauce £24

hand-dived scallops, prawns, Asian chimichurri £28

veal sweetbreads, smashed peas, girolles, Madeira jus £29

artichoke and lemon pansotti, tomato, pine nut and basil dressing £18

seafood bourride, baby fennel, saffron potatoes £44

cod, courgette flower, scallop mousse, courgette and basil purée £46

turbot, buttered leeks, sea trout caviar and butter sauce £48

rack and rump of lamb, braised neck, carrots, curry oil £48

Szechuan duck breast, cherries, kohlrabi, red wine jus £48

sirloin of Wagyu beef, bone marrow croquette, onion rings, red wine shallot sauce £48

risotto primavera, shaved parmesan £28

grilled lobster with garlic butter, agretti half £36/whole £72

lobster thermidor half £36/whole £72

grilled shellfish for two in garlic butter; whole lobster, oysters, prawns, scallops, £130

sides £7

zucchini fritte

minted peas, heritage carrots and green beans

tenderstem broccoli, chilli and garlic

buttered, steamed or creamed spinach

caesar salad with anchovies

buttered Cornish potatoes