

MENU

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

watermelon and tomato gazpacho £16

Kerala fish curry £18

quail ravioli, spinach, bacon, wild mushrooms £20

Isle of Wight tomato and avocado salad, crab, ginger and spring onion dressing £26

hand-dived scallops with curried lentils £28

lobster and quail egg tart £28

veal sweetbreads, onion soubise, Madeira jus £29

yellowtail crudo, jalapeno dressing, tempura squid £24

wild sea bass, spring onion, dashi broth £46

cod, mussels, brandade, bouillabaisse sauce £46

turbot, summer vegetable fricassée, smoked salmon and horseradish sauce £48

Moroccan spiced rack of lamb, braised neck, couscous, spiced lamb jus £48

duck breast, duck fat potatoes, carrot and orange purée £48

sirloin of wagyu beef, fried duck egg, jabron potatoes, peppercorn sauce £48

girolle and broad bean risotto £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

runner bean with confit shallots

minted peas, heritage carrots and green beans

tenderstem broccoli with chilli and garlic

creamed sweetcorn with chilli and basil

caesar salad

buttered Cornish potatoes