## **CAVIAR**

 Beluga
 Oscietra

 30g
 30g

 £265
 £110

Served with Blinis, Smoked Crème Fraiche, Soft Herbs

## RAW BAR

Seabass Ceviche, Cucumber & Avocado, Aromatic Herbs £21.00 Salmon Tartare, Quail Egg, Smoked Cucumber £19.00 Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets £25.00

## **OYSTERS**

Louët Feisser (Ire.)

½ Dozen
£36.00

Dressed in Shallot Mignonette Suggested pairing - Perrier-Jouët Blanc de Blancs N.V. £45 glass/£265 bottle

SNACKS		MAINS		SIDES	
Malted Sourdough, Longley Farm Butter	£5.50	Dover Sole à la Meunière, Capers, Lemon, Sea Herbs	£59.00	Creamed Spinach	£8.00
Marinated Nocellara Olives	£6.00	Poached Cod, Warm Tartare Sauce, Shetland Mussels	£32.00	Creamed Mashed Potatoes	£8.00
				Koffman's Fries, Sea Salt	£7.50
STARTERS  Jerusalem Artichoke Velouté, Black Garlic, Brioche		Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00	Green Beans, Café de Paris Butter	£7.50
		Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£32.00	Butterhead & Baby Gem, Green Olives and Basil Dressing	£7.50
	£15.00	Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle	£28.00		
Smokin Brothers Smoked Salmon, House Pickles, Crème Fraiche	£19.00	Baked Trout, Hazelnut Romesco, Smoked Mussels & Orange	£32.00	DESSERTS	
Baked Scallops, Lemon & Herb Butter		Beef Wellington, Confit Shallot, Red Wine Jus	£65.00	Sticky Toffee Pudding, Fior Di Latte Ice Crear	m £14.00
	£23.00			Udzungwa 70% Chocolate Crémeux, Forest Fruits & Juniper	£15.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00	GRILL		Whipped Lemon Fool, Ginger Cake, Blackcurrant Sorbet	£15.00
Omelette Arnold Bennett	£14.00	Dry Aged Ribeye 300g,			
Moules Mariniere, Grilled Baguette	£19.00	Confit Shallot, Peppercorn Sauce	£56.00	Aged Comte, Glazed Quince, Malt Loaf	£17.00
		Roast Chicken with Fricasse of Woodland Mushrooms	£38.00	Seasonal Sorbet & Ice Cream Selection £4.00	per scoop

Scan to view calorie menu

